



10<sup>th</sup> Anniversary  
Countdown to Christmas

Home & Family

2019

Christmas  
Cookbook

Presented by *Campbell's*



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## **Dr. Mark Hyman's Slow-Cooked Lamb with Minty Millet**

Serves 6

### **Ingredients:**

#### **Lamb:**

- 2 pounds grass-fed bone-in lamb shoulder
- 1 ½ teaspoons sea salt
- ½ teaspoon freshly ground black pepper
- 1 tablespoon avocado oil
- 2 teaspoons ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon ground ginger
- ½ teaspoon ground turmeric
- ½ teaspoon onion powder
- ¼ teaspoon ground cinnamon
- 1 large white onion, chopped (about 2 cups)
- 1 (13.5 ounce) can diced tomatoes

- 1 tablespoon plus 1 teaspoon pressed garlic
- 1 tablespoon lemon juice
- 2 medium zucchinis, cut into ¼ inch half-moons (about 4 cups)

**Millet:**

- ¾ cup pine nuts
- ¾ cup millet
- 1 ½ cups filtered water
- ¾ cup finely chopped fresh mint
- 3 teaspoons lemon zest
- 1 tablespoon plus 1 teaspoon lemon juice
- 2 teaspoons avocado oil
- 1 teaspoon sea salt

**Directions:****For the Lamb:**

1. Preheat the oven to 300F.
2. Season the lamb with salt and pepper.
3. Heat the avocado oil in a large cast-iron skillet over medium heat until shimmering.
4. Lightly sear each side of the lamb, about 3 minutes per side, until browned.
5. Transfer the lamb to a Dutch oven.
6. Add all the spices along with the onion, tomatoes, garlic, and lemon juice. Stir well, cover, and bake in the oven for 3 hours.
7. Add the zucchini and cook for another 30 minutes. The meat should be falling off the bone. \*alternately, you can cook the lamb, spices, onions, tomatoes, garlic, and lemon juice in a slow cooker on low for 5 hours. Then add zucchini and cook for another 30-60minutes.

### **Meanwhile, Toast the Nuts for the Millet:**

1. Toast the pine nuts in a medium sauté pan over medium-high heat, continuously stirring and shaking, until fragrant and golden, about 3 minutes.
2. Remove from heat and set aside.
3. When the lamb has about 35 minutes left, combine the millet and water in a large pot and bring it to boil over medium-high heat.
4. Cover and reduce the heat to as low as possible, and simmer for 20 minutes, until the water is absorbed.
5. In a bowl, combine  $\frac{1}{2}$  cup of the pine nuts, cauliflower,  $\frac{1}{2}$  cup of the mint, 1 teaspoon of lemon zest, lemon juice, avocado oil, and salt.
6. Immediately stir the cauliflower mixture into the millet in the pot and remove the pot from the heat. Set aside, covered, so the warm millet can steam the cauliflower.
7. To serve, use two forks to pull the lamb off the bone.
8. Divide the millet mixture among six bowls and top evenly with shredded lamb and stewed vegetables.
9. Use the remaining  $\frac{1}{4}$  cup mint,  $\frac{1}{4}$  cup pine nuts, and 2 teaspoons lemon zest to garnish bowls evenly.



## Campbell's 15-Minute Chicken & Rice Dinner

### **Ingredients:**

- 1 1/4 pounds skinless, boneless chicken breast halves
- 1 tablespoon vegetable oil
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup
- 1 1/2 cups of water
- 1/4 teaspoon paprika
- 1/4 teaspoon ground black pepper
- 2 cups uncooked instant white rice
- 2 cups fresh or frozen broccoli florets

### **Directions:**

#### **Step 1**

Season the chicken as desired. Heat the oil in a 12-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

## Step 2

Stir the soup, water, paprika and black pepper in the skillet and heat to a boil. Stir in the rice and broccoli. Reduce the heat to low. Return the chicken to the skillet. Sprinkle the chicken with additional paprika. Cover and cook for 5 minutes or until the chicken is cooked through. Season to taste.

## Recipe Tips

- **Recipe Note:** For a creamier dish, decrease the rice to 1 1/2 cups.
- **Easy Substitution:** This recipe is also delicious using Campbell's® Condensed Cream of Mushroom Soup instead of the Cream of Chicken.
- **Ingredient Note:** Campbell's develop recipes using a 4-to 5-ounce skinless, boneless chicken breast half per serving. However, there are a range of sizes available in-store, from the butcher counter to the meat case and the freezer section. Use whichever you prefer- just follow the recipe as written above for the best result. If you're using larger chicken breasts, they may require a little longer cooking time.

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## Ali Manno - Snowball Cookies

*Recipe by Dan Kohler*

YIELD: 45 Cookies

### **Ingredients:**

- 2 cups all-purpose flour
- 1 ½ cups toasted pecans (5 oz.)
- 1 cup butter, cold, cubed
- ¾ cup powdered sugar (3 oz.) 1 teaspoon orange zest
- 1 teaspoon vanilla
- ½ tsp kosher salt
- ¾ cup powdered sugar, for coating the cookies
- miniature trees, deer, etc. For decoration in jar with ribbon



**Directions:**

1. Heat oven to 350°.
2. Combine flour, toasted nuts, cold butter, powdered sugar, zest, vanilla, and salt in a food processor. Pulse until a stiff dough forms.
3. Roll or scoop dough into 1-inch balls (~½ ounce per cookie). Toss dough balls in powdered sugar until coated.
4. Set coated cookies on parchment-lined baking sheet and bake until puffed and firm, about 17-19 minutes.
5. While the cookies are still warm, sift extra powdered sugar on top.
6. Store at room temperature in an airtight container for up to 10 days



## **Campbell's Tomato Soup & Grilled Cheese Sandwich**

### **Ingredients:**

- 2 cans (10 3/4 ounces each) Campbell's® Condensed Tomato Soup
- 2 2/3 cups water
- 8 teaspoons butter, softened
- 8 slices Pepperidge Farm® White Calcium Enriched Sliced Sandwich Bread
- 8 slices processed American cheese food product

### **Directions:**

#### **Step 1**

Heat the soup and water in a 2-quart saucepan over medium heat until the mixture is hot and bubbling, stirring occasionally.



## Step 2

Spread the butter on the bread slices.

## Step 3

Place 4 bread slices, butter-side down, into a 12-inch skillet. Top with the cheese slices and remaining bread slices, butter-side up. Cook over medium heat until the sandwiches are lightly browned on both sides and the cheese is melted.

## Recipe Tips

- Serving Suggestion: Serve with fresh fruit salad (strawberries, watermelon, cantaloupe and pineapple). For dessert serve store-bought mini-brownies.

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## **French Bistro Pork Tenderloin with Green Peppercorn Sauce**

*Recipe courtesy Theodore Leaf -- [Theodoreleaf.Com](http://Theodoreleaf.Com)*

### **Ingredients:**

- 2 tablespoons vegetable oil
- Kosher salt
- 2 pounds pork tenderloin
- 2 shallots, minced
- 1 tablespoon unsalted butter
- 3 tablespoons green peppercorns
- 2 cups beef stock
- 1 cup heavy cream

### **Directions:**

1. Preheat the oven to 400.°



2. Pat the pork tenderloins dry, and season on all sides with kosher salt.
3. Heat 2 tablespoons oil in a large frying pan (oven-proof) over medium-high heat.
4. Sear the pork tenderloins on all sides until golden brown.
5. Place the frying pan in the oven and roast the tenderloins for 10 to 15 minutes or until the meat registers 140 degrees at the thickest part.
6. Transfer the tenderloins to a platter and cover tightly with aluminum foil.
7. Allow to rest for 10 minutes. While the pork rests melt the butter in the same pan and soften the shallots and peppercorns for 1-2 minutes.
8. Add the beef stock and heavy cream and reduce until the sauce thickens enough to coat the back of a spoon.
9. Pour in any juices that collected on the platter.
10. Taste and add salt if needed. Cut the tenderloins and pour the sauce right down the center and serve.



# 18 Must-Try Toppings for Campbell's Tomato Soup

### Crunchy

Go beyond traditional oyster crackers by topping your soup with any of these flavorful crunchy toppings.

- Snyder's of Hanover® Pretzels
- Pepperidge Farm® Goldfish® Crackers
- Pumpkin Seeds
- Croutons
- Tortilla Strips

### Creamy

Creamy and subtle—these toppings add just the right amount of coolness to a piping-hot bowl of soup.

- Cheese
- Avocado
- Sour Cream



### **Added Kick**

Kick up those taste buds on a brisk day with hot bowl of soup and these zesty ideas!

Pace® Salsa  
Jalapeños

### **Plus Up Protein**

Does it feel like you're running on empty? Load up your soup with great-tasting protein and satisfy that hunger!

Chicken  
Chickpeas  
Bacon Bites

### **Get Fresh**

Fresh and fabulous—don't be afraid to add a little sprinkle of green to the soup bowl.

Green Onions

### **Hearty**

Can soup really be hearty? Absolutely! These ideas add satisfying texture to smooth tomato soup.

Quinoa  
Macaroni

### **Classic**

No tomato soup list would be complete without the ultimate dunkable sandwich—grilled cheese.

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## **Maria Provenzano's Naughty and Nice Treats**

### **Lump of Coal Treats**

#### **Ingredients:**

- 4 tablespoons unsalted butter
- 1 10oz bag mini marshmallows (or about 4 cups)
- 5 cups rice Krispies cereal
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 24 ounces semi-sweet chocolate chips
- About 1-2 cups crushed chocolate wafer cookies (Oreo cookies can be used as well if the frosting is removed)
- 2 tablespoons dark Dutch processed cocoa powder; optional

## **Directions:**

1. In large saucepan melt butter over low heat.
2. Add marshmallows and stir until almost completely melted.
3. Remove from heat and add the vanilla and salt.
4. Stir in the rice cereal and mix until well coated.
5. Line a baking sheet with parchment paper
6. While the mixture is still warm, scoop out a small handful and create an irregular shape to make it look like coal.
7. Melt the chocolate over a double boiler.
8. Once melted, dip each of the rice cereal rounds into the chocolate and use a fork to roll around until completely coated and place it back onto the parchment paper to cool.
9. Repeat with all of the little mounds of cereal.
10. Place the chocolate cookies in a food processor and process until they are finely ground.
11. Place the crumbs into a separate bowl and roll the cooled chocolate covered cereal into the Oreo mixture.
12. To create a darker and more “powder-y” look, add a couple tablespoons of dark Dutch-processed cocoa powder.
13. Place on a clean sheet of parchment paper and repeat with the rest.

## **Present Treats**

## **Ingredients:**

- 4 tablespoons unsalted butter



- 1 10oz bag mini marshmallows (or about 4 cups)
- 5 cups rice Krispies cereal
- 1/2 teaspoon vanilla extract
- Pinch of salt
- 24 ounces candy melt in red and green
- Yellow frosting in piping bag

**Directions:**

7. In large saucepan melt butter over low heat.
8. Add marshmallows and stir until almost completely melted.
9. Remove from heat and add the vanilla and salt.
10. Stir in the rice cereal and mix until well coated.
11. Line a baking sheet with parchment paper.
12. While the mixture is still warm, press it into a greased 8x8 baking dish.
13. Allow treats to cool to room temperature, then slice into squares.
14. Melt the candy melt in microwave.
15. Place squares of cereal treat on wire rack over sheet tray. Pour candy melt over squares to completely coat.
16. Allow candy melt to completely set (place in fridge to speed up this process).
17. Pipe bow and ribbon on top of “presents” with yellow frosting in piping bag.



## Campbell's Swedish Meatballs

### Ingredients:

- 1-pound ground turkey or ground beef
- 1 egg
- 1/2 cup plain panko (Japanese-style bread crumbs)
- 1 small onion, minced (about 1/4 cup)
- 1/2 teaspoon kosher salt
- 1/8 teaspoon ground nutmeg
- 2 tablespoons vegetable oil
- 3/4 cup Swanson® 50% Less Sodium Beef Broth
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup
- 2 tablespoons sour cream
- 4 cups hot cooked egg noodles (from about 8 ounces dry)
- 1 tablespoon chopped fresh parsley

## **Directions:**

### **Step 1**

Thoroughly mix the turkey, egg, bread crumbs, onion, salt and nutmeg in a large bowl. Shape the turkey mixture firmly into about 20 meatballs.

### **Step 2**

Heat the oil in a 12-inch nonstick skillet over medium-high heat. Add the meatballs and cook until well browned on all sides (make sure the skillet and oil are hot before adding the meatballs to prevent sticking). Pour off any fat.

### **Step 3**

Add the broth to the skillet and heat to a boil, stirring to scrape up the browned bits from the bottom of the skillet. Stir in the soup and sour cream. Reduce the heat to low. Cover and cook for 5 minutes or until the meatballs are cooked through. Serve the meatballs and sauce over the noodles. Sprinkle with the parsley.

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## **Butternut Bisque with Apple Croutons**

*Recipe courtesy Kelly Minter -- from her new cookbook, "A Place at the Table."*

SERVES: 6-8

PREP TIME: 20 mins

COOK TIME: 40 mins

### **Ingredients:**

#### **Soup:**

- 3 slices bacon, cooked and
- Crumbled (reserve the fat)
- 1 cup onion, chopped
- 1 clove garlic, minced
- 6 cups butternut squash,
- Peeled and cubed

- 2 apples, peeled and cubed
- 4 cups chicken broth
- Salt and pepper, to taste
- 1/2 cup heavy cream

**Croutons:**

- 10 slices French bread
- 1/4 cup apple butter
- 3 tablespoons sugar
- 3/4 teaspoon cinnamon

**Directions:**

1. In a soup pot, add the bacon fat and onion. Sauté for 2 minutes, then add garlic, squash, apples, and chicken broth. Salt and pepper, to taste. Simmer, covered, until squash is very tender.
2. Remove from heat and puree soup in blender (or use immersion blender). Then transfer back to the soup pot and add more chicken broth if needed. Just before serving, stir in the bacon and heavy cream.
3. To make croutons: preheat oven to 350 degrees.
4. Cut the bread into crouton shape. Toss croutons with the apple butter and sprinkle with sugar and cinnamon. Place on a baking sheet and bake for 10 minutes.
5. Shake the baking sheet, turning the croutons around, and bake for another 10 minutes.
6. Remove from oven and add croutons to soup bowls.



## Campbell's Bacon Hash Brown Casserole

### **Ingredients:**

- 6 slices bacon, chopped
- 1 medium onion, chopped (about 1/2 cup)
- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
- 3/4 cup sour cream
- 6 tablespoons butter, melted
- 6 cups frozen shredded hash brown potatoes thawed (about 22 ounces)
- 3 cups broccoli florets
- 1/3 cup sliced green onion
- 1 1/2 cups shredded Cheddar cheese (about 6 ounces)
- 1/3 cup panko (Japanese breadcrumbs)



## **Directions:**

### **Step 1**

Heat the oven to 350°F. While the oven is heating, cook the bacon and onion in a 10-inch skillet over medium heat until the bacon is crisp, stirring occasionally. Spoon off any fat.

### **Step 2**

Stir the bacon mixture, soup, sour cream, 4 tablespoons butter, potatoes, broccoli, green onion and cheese in a large bowl. Season the mixture, if desired. Stir the panko and remaining butter in a small bowl. Spoon the potato mixture into a lightly greased 9x9x2-inch baking dish. Sprinkle with the panko mixture.

### **Step 3**

Bake for 45 minutes or until the mixture is hot and the panko mixture is golden brown

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## Anne Byrn's Skillet Chicken Pot Pie

SERVINGS: 6 - 8

PREP TIME: 40 mins

COOK TIME: 32 to 38 mins

### **Ingredients:**

- 3 (9-inch) pie crust rounds, fresh or frozen (You can double the Food Processor Pie Crust recipe, **recipe follows below**)
- 4 tablespoons unsalted butter
- 3 cups chopped fresh or frozen vegetables (see Note)
- 4 cups shredded cooked chicken
- 6 tablespoons all-purpose flour
- Salt and freshly ground black pepper
- 5 cups reduced-sodium chicken broth
- 1 large egg, beaten slightly

## **Directions:**

1. Preheat the oven to 450 degrees F.
2. Place two pastry rounds in a 12-inch skillet, overlapping the crusts on the bottom of the skillet. Press the crusts across the bottom and up the sides of the skillet. Let any excess pastry hang over the top edge. Prick the bottom of the crust a few times with a fork. Cover the crust with a square of parchment paper, then top with pie weights or 1 cup dried beans. Bake the pastry until it is very lightly browned, 6 to 7 minutes. Carefully remove the parchment paper and pie weights and set the skillet aside. Reduce the oven temperature to 350 degrees F.
3. While the crust bakes, melt the butter in a second large skillet over medium heat. Add the vegetables and cook, stirring, for 1 minute. Add the chicken and cook, stirring, for 1 minute more. Sprinkle the flour over the vegetables and chicken, then season with salt and pepper. Cook, stirring, until the flour is incorporated, about 1 minute longer. Add the broth to the skillet, increase the heat to medium-high, and cook, stirring constantly, until the mixture thickens slightly, 1 to 2 minutes. Pour the chicken mixture into the baked crust.
4. Cut the remaining pastry round into 1-inch strips. Lay out half of the strips horizontally over the chicken mixture and lattice the remaining strips vertically to make a basket-weave pattern. Fold the overhanging prebaked edges back onto the strips to seal the top and bottom crusts. Crimp the crust with your fingers and stamp the edges with the tines of a fork. Brush the top with the beaten egg.
5. Bake the pie until the crust is golden brown and the juices are bubbling, 25 to 30 minutes. If the pie seems done but the top is not brown, run the pie under the broiler briefly. Let rest for 10 minutes, then serve.

**NOTE:** Use peas, carrots, green beans, asparagus tips, mushrooms, leeks, and squash. Cut the larger veggies into smaller pieces so everything cooks evenly.



# Food Processor Pie Crust

Makes enough dough to fill a 12-inch skillet.

PREP: 10 mins

CHILL: 2 hours

This crust is easy to prepare in the food processor, and you can transfer the dough right to the skillet or chill it for later use. The mix of butter and shortening makes for just the right flakiness. Be sure to measure and freeze the butter and shortening until firm, about 30 minutes.

For the ice water, fill a measuring cup with water and ice, and then measure out the needed tablespoons.

## Ingredients:

- 1 ½ cups unbleached all-purpose flour
- ¼ teaspoon salt
- ¼ teaspoon sugar
- 4 tablespoons unsalted butter, frozen and cut into ½ inch pieces
- 4 tablespoons vegetable shortening, frozen and cut into ½ inch pieces
- 3 to 4 tablespoons ice water

## Directions:

1. Combine the flour, salt, and sugar in a food processor fitted with a steel blade. Pulse 2 or 3 times, until combined. Scatter the frozen butter and shortening pieces around the bowl of the processor. With your fingers, toss the butter and shortening with the flour mixture so it doesn't stick together, carefully avoiding the blades of the processor. Pulse 20 to 25 times, until big pea-size crumbs form.
2. Add the ice water and process until the mixture comes together into a ball, about 10 seconds. Use immediately or transfer the dough to a sheet of wax paper and flatten it into a 6-inch disk. Wrap it up in the paper and refrigerate for at least 2 hours (see Note).

**NOTE:** If you prep the crust and place it immediately in the skillet, the dough will be soft, so you can gently press it into the skillet. But if you chill the dough, you will need to gently roll it out to a 14-inch circle on a floured surface. Carefully drape the circle of dough in the skillet, then decoratively crimp the edges so that the top of the dough is slightly below the top of the skillet.



## Campbell's Classic Green Bean Casserole

### **Ingredients:**

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Mushroom Soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- 1 dash black pepper
- 4 cups cooked cut green beans
- 1 1/3 cups French's® French Fried Onions

### **Directions:**

#### **Step 1**

Stir the soup, milk, soy sauce, black pepper, beans and 2/3 cup onions in a 1 1/2-quart casserole.

## Step 2

Bake at 350°F. for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with the remaining onions.

## Step 3

Bake for 5 minutes or until the onions are golden brown.

## Recipe Tips

- For the cooked green beans: Use 2 cans (14.5 ounces each) green beans, drained, about 1 1/2 pounds fresh green beans or 16 to 20 ounces frozen green beans, thawed, for this recipe.
- For Golden Green Bean Casserole: Substitute Campbell's® Condensed Golden Mushroom Soup for the Cream of Mushroom Soup. Omit the soy sauce. Stir in 1/4 cup chopped red pepper with the green beans.
- For Broccoli Casserole: Substitute 4 cups cooked broccoli florets for the green beans.
- For Cheese Lovers: Stir in 1/2 cup shredded Cheddar cheese with the soup. Omit the soy sauce. Sprinkle with an additional 1/4 cup Cheddar cheese when adding the remaining onions.
- To add a festive touch: Stir in 1/4 cup chopped red pepper with the soup.
- To add crunch: Add 1/4 cup toasted sliced almonds to the onion topping.
- For bacon lovers: Add 2 slices bacon, cooked and crumbled, to the bean mixture.
- **Chef Tip:** Try this Italian version with pancetta and rosemary! Cook 4 ounces pancetta, diced, in a skillet over medium heat until almost crisp. Add 1/4 cup chopped onion and 1/2 teaspoon minced fresh rosemary leaves to the skillet and cook until onion is tender. Add the pancetta mixture to the soup mixture in Step 1. In Step 2, sprinkle the remaining French fried onions with 1 tablespoon grated Pecorino Romano cheese, then bake as directed in Step 3.

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## Melissa Halas's Mini Banana Walnut Oat Waffles with Berries

### Ingredients:

- 2 cups oat flour
- 4 tsp. Baking powder
- ¼ tsp. Salt
- 2 eggs
- 3 bananas, mashed (fresh or defrost a frozen banana)
- 1¾ cups milk of your choice
- ¼ cup canola oil
- 1 tsp. Vanilla extract
- Crushed or whole walnuts (mix in batter or use as toppings – I use ¼ cup)
- Berries for top (blueberries, raspberries –and frozen fruit – mango/cherries)
- Maple syrup (pour in a small dish and dip your pancake)

- Optional: 1/3 tsp. Cinnamon

### **Directions:**

1. Mix all dry ingredients in a bowl.
2. Mix all wet ingredients in a separate bowl.
3. Mix banana into wet ingredients.
4. Pour wet ingredients into dry ingredients and whisk until bubbly.
5. Lightly oil skillet if not using a non-stick variety, and heat skillet on medium-high heat.
6. Spoon batter into a waffle maker (recipe made for a 4-waffle iron, each waffle measuring 4" x 4 3/4").
7. Continue to cook until both sides are golden brown and cooked through, then enjoy!

Makes 6-8 Regular Size Waffles

### **Raspberry Maple Syrup**

#### **Ingredients:**

- 1 1/2 cup frozen raspberries
- 3/4 cup maple syrup

#### **Directions**

- Warm frozen raspberries in microwave for a minute, or until soft.
- Mix with maple syrup.
- Serve



## Campbell's Easy Chicken Pot Pie

### **Ingredients:**

- 1 can (10 1/2 ounces) Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup
- 1 cup reduced fat (2%) milk
- 1 package (12 ounces) frozen mixed vegetables (carrots, green beans, corn, peas), thawed (about 2 1/4 cups)
- 1 cup cubed cooked chicken or turkey
- 1 egg
- 1 cup biscuit baking mix

### **Directions:**

#### **Step 1**

Heat the oven to 400°F. Stir the soup, 1/2 cup milk, vegetables and chicken in a 9-inch pie plate or ovenproof skillet.

## Step 2

Stir the remaining 1/2 cup milk, egg and baking mix in a small bowl. Spread the batter over the chicken mixture (the batter is thin but will bake up into a perfect crust).

## Step 3

Bake for 20 minutes or until the topping is golden brown.

## Recipe Tips

- For a drop biscuit topping, reduce the milk in the batter to 1/4 cup. Drop the batter by spoonfuls over the chicken mixture, then bake as directed.
- You can substitute reduced fat all-purpose baking mix for the biscuit baking mix.

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## **Tim Hollingsworth's Candied Yams with Brown Butter Pecans and Sage Granola**

### **Ingredients:**

- 2 medium sized yams
- 1/4 stick unsalted butter
- 1 tsp brown sugar
- 2 tsp fleur de sel (kosher is fine)
- 1 cup pecans, chopped
- 2 tbsp butter
- 1 tsp fleur de sel
- 6 ea sage leaves, fresh, chopped
- 2 cups rolled oats
- 1 tbsp canola oil
- 2 tbsp brown sugar
- 1 tbsp honey
- 1/2 tbsp molasses

- 6 ea sage leaves, fresh, chopped
- 10 turns of fresh ground black pepper
- Fleur de sel, desired amount

**Directions:**

1. Melt 2 tbsp butter in a saucepan until just melted.
2. Add salt. Add pecans on a medium high heat, and keep the pecans moving, being careful not to burn.
3. Swirl pecans in butter until the butter has browned and pecans are toasted, the aroma will let you know when they're done.
4. Remove from heat, add in chopped sage. Reserve pecans for later use.
5. Take brown butter and add to rolled oats, additional butter, honey, molasses, canola oil, salt, black pepper and sage leaves in a large mixing bowl.
6. Combine in stand mixer with paddle attachment until well combined.
7. Spread mixture on a sheet tray lined with parchment paper and bake at 350 for 20 minutes, toss ingredients halfway through.
8. Once done, combine with pecans and save for topping.
9. In a foil packet, arrange yams.
10. Top with butter, sugar, 1 tsp of the salt.
11. Bake at 350 degrees for 1 hour then let rest with the lid on (or closed foil) for minimum 1 hour (longer is better).
12. After the waiting period, peel yams with your hands (the skins should come right off).

13. Make a slit down the middle. Put into a bowl and mix with a rubber spatula, add a bit of fleur de sel, black pepper, and brown butter leftover from cooking the yams if desired.
14. Spread into a casserole dish and heat in oven until warmed through.
15. Then top with brown butter pecan and sage granola.



## **Spinach and Three-Cheese Stuffed Shells**

*Recipe courtesy Tieghan Gerard - from her cookbook "Half-Baked Harvest: Super Simple."*

SERVES: 6 – 8 | PREP TIME: 20 mins | COOK TIME: 50 mins  
TOTAL TIME: 1 Hour 10 minutes

### **Ingredients:**

- 2 tablespoons extra-virgin olive oil
- 1-pound ground spicy Italian sausage
- 2 (28-ounce) cans crushed tomatoes, such as San Marzano or Pomi tomatoes
- 1 red bell pepper, seeded and sliced
- 2 teaspoons dried oregano
- ½ teaspoon crushed red pepper flakes, plus more as needed
- Kosher salt and freshly ground pepper
- 1 (8-ounce) bag frozen chopped spinach, thawed and squeezed dry



- 1 (1-pound) box jumbo pasta shells
- 16 ounces whole-milk ricotta cheese
- 2 cups shredded gouda cheese
- 1 cup fresh basil leaves, chopped, plus more for serving
- 8 ounces fresh mozzarella cheese, torn

**Directions:**

1. Preheat the oven to 350°F.
2. Heat the olive oil in a large oven-safe skillet over medium-high heat. When the oil shimmers, add the sausage and cook, breaking it up with a wooden spoon, until browned, 5 to 8 minutes. Reduce the heat to low and add the crushed tomatoes, bell pepper, oregano, red pepper flakes, and a pinch each of salt and pepper. Simmer until the sauce thickens slightly, 10 to 15 minutes. Stir in the spinach. Taste and add more salt, pepper, and red pepper flakes.
3. Meanwhile, bring a large saucepan of salted water to a boil over high heat. Add the shells and cook according to the package directions, until al dente. Drain well.
4. In a medium bowl, combine the ricotta, gouda, and basil. Transfer the mix to a gallon-size zip-top bag. Push the mixture into one corner of the bag, squeeze the air out of the top of the bag, and snip about ½ inch off that corner.
5. Working with one at a time, pipe about 1 tablespoon of the cheese mixture into each shell, then place them in the skillet. Sprinkle the shells evenly with mozzarella.
6. Transfer the skillet to the oven and bake until the cheese has melted and is lightly browning on top, 25 to 30 minutes. Let cool for 5 minutes, then top with fresh basil to serve. Store any leftovers refrigerated in an airtight container for up to 3 days.

**NOTE:** If you're feeding a vegetarian crowd or just prefer to go meatless, you can omit the sausage and simply add more crushed red pepper flakes to taste.



## **Sage & Rosemary Rubbed 'Upside Down' Roast Chicken – with Garlic Maple Glaze**

*Recipe courtesy of Jessica Roy, 2019*

YIELD: 4-6 Servings

### **Ingredients:**

- 3 1/2 – 4-pound whole fresh chicken

### **For the Herb Rub:**

- 12-15 fresh sage leaves (about 1 tbs. Chopped)
- 4-6 sprigs fresh rosemary (about 2 tbs. Chopped)
- 1 tablespoon kosher salt
- 2 teaspoons finely ground black pepper
- 1 clove garlic, grated or pasted
- 2 tablespoons olive oil

### **For the Maple Garlic Glaze:**

- 1 clove garlic, grated or pasted
- 2 tablespoons maple syrup
- 1 tablespoon olive oil
- Additional kosher salt & black pepper, as needed

**Also Have Handy:** 4 to 6 inches of butcher's string, 12-inch piece of heavy-duty aluminum foil

### **Directions:**

1. Preheat the oven to 450 degrees F. Pull the chicken out of the fridge 20-30 minutes prior to cooking, so it can come down to room temperature. Remove any giblets or innards and pat the chicken dry both inside the cavity and over the skin. Gently cut out the wishbone with a paring knife, and trim away any excess or floppy skin & fat.
2. Meanwhile, make the herb rub: place remove the rosemary & sage from their stems. Place the herbs in one pile in the center of a cutting board. Pour 1 tbs kosher salt and 2 tsp black pepper over top of the herb pile. Chop the pile, all ingredients together, until the finely chopped and almost powdery in texture. Combine the herb rub with 1 clove grated garlic and 2 tbs olive oil in a small bowl. Stir all of these ingredients together with a fork to form a paste. In a separate small bowl, make the maple garlic glaze: combine 1 clove pasted garlic, 2 tbs maple syrup, and 1 tbs olive oil, stir with a fork to incorporate.
3. 3. Starting at the top of the breast, slide your fingers underneath the chicken skin, working to loosen the skin away from the meat all over the bird- including around the legs and thighs. Work slowly and take extra care not to tear the skin. Tuck the wing tips underneath the back side of the breasts.
4. 4. Rub the herb paste all over the chicken meat, underneath the loosened skin. Be sure to try and reach the leg and thigh meat under the skin. Pour the maple garlic glaze all over the top of the chicken skin, specifically the breast, legs and thighs. Use hands or a pastry brush to ensure the glaze is evenly spread all over the whole chicken.

5. 5. Scrunch the aluminum foil together and shape into a ring about 3 inches in diameter. Place the foil ring into the center of a roasting pan, and set the chicken on top of it, breast side up. Cross the chicken legs and tie them together at the bone with butcher's string.
6. 6. Put the chicken pan into the center of the preheated oven. After 35 minutes of cooking, remove the whole pan from the oven. Use a heavy-duty set of tongs to flip the entire chicken over so that it now rests on the foil ring, breast side down (wings tips up). Return the chicken pan to the oven and cook until a meat thermometer inserted into the thickest part between the leg and thigh reads 165 degrees f – about 10 to 15 minutes longer. Remove the chicken pan from the oven and place a piece of aluminum foil over the top of the chicken, but do not seal it shut. Allow the chicken to rest for at least 15 minutes, still upside down, before carving.

### **Tools Needed:**

- Cutting board
- Roasting pan
- 2 small prep bowls
- tongs
- Digital thermometer
- Heavy-duty aluminum foil
- Butcher's string
- Paper towels

## **Crisp Greens Salad with Maple Dijon Vinaigrette**

### **For Maple Dijon Vinaigrette:**

- 2 tbs. Extra virgin olive oil
- 1 tbs. White wine vinegar
- 1 tsp. Maple syrup
- 1 tsp. Dijon mustard
- Pinch salt & pepper, to taste



1. Place all ingredients in a mason jar, secure the lid, and shake until fully combined- about 1 minute. Taste, and season as desired with additional salt and pepper.

**FOR SALAD:**

- 4 c. Crisp salad greens, cleaned & patted dry
  - **Option:** 1/2 c. Pecans, roughly chopped
  - **Option:** freshly shaved parmesan cheese
  - Maple Dijon vinaigrette
1. Place the chopped pecans into a small nonstick sauté pan over medium-low heat. Allow to toast until nuts are fragrant, about 3-5 minutes. Gently shake the pan every now and again to allow for even toasting. Remove from heat and let the pecans cool.
  2. Pour 1/2 of the maple Dijon vinaigrette around the sides of a large salad bowl. Add the crisp greens and toss in the vinaigrette until greens are coated and shiny. Taste, and add more vinaigrette as desired for flavor. Sprinkle toasted pecans atop the greens, along with freshly shaved parmesan cheese, to taste. Store any leftover vinaigrette in the mason jar in the refrigerator for later use.



## **Prime Rib with Yorkshire Pudding**

*Recipe courtesy of Adam Perry Lang*

Serves 6

### **Roast Ingredients:**

- 5lb boneless beef rib roast 1/4 cup yellow mustard
- 2 tbsp salt
- 1 tbsp black pepper
- 1 tbsp garlic salt
- 1 tsp cayenne powder 1/2 cup olive oil

### **Herb Brush Items:**

- Wood kitchen spoon or dowel 1/2 bunch thyme
- 1/2 bunch rosemary
- twine

\*Create an herb brush by using kitchen twine and tying the two bunches to the end of a wooden kitchen spoon or dowel.

**Basting:**

- 1/2 CUP MELTED BUTTER

**Directions:**

1. Rub roast with mustard.
2. Combine all seasoning and apply generously.
3. Apply olive oil by patting it on all sides.
4. Place seasoned roast on a roasting rack in a pre-heated oven at 450 degrees.
5. Cook for 30 minutes and then lower oven temp to 300 degrees.
6. Cook until the internal temperature reads 110 degrees.
7. Total cook times is approximately one hour and a half.
8. Remove rib roast and place on stove top.
9. Dip the herb brush in the melted butter and slap the herb brush on to the roast to baste.
10. Tightly wrap roast with heavy duty plastic wrap and then wrap with a towel, forming a cocoon.
11. Place into cooler until ready to serve.

# Popovers

YIELD: 12

## **Ingredients:**

- 1 ½ cup whole milk
- 6 eggs
- 1 cup ap flour
- 2 teaspoons kosher salt

## **Procedure:**

In a large bowl, whisk together the eggs, milk, flour, and salt. Make sure not to over mix; should be slightly lumpy. Let rest at least 30 minutes.





## **Carrot Spice Cookies & Almond Buttercream Frosting**

*By Chadwick Boyd and Emily Hutchinson*

If you're a fan of carrot cake, these cookies will be your new holiday favorite. This recipe is an update of a classic sugar cookie Chadwick grew up making from "Betty Crocker's Cooky Book" -- a book which he bought with allowance money from the "Book of the Month" club in 4<sup>th</sup> grade. The cookies are crisp and light in texture, yet sturdy and hold up very well for decorating with Emily's frosting. The fresh carrot is an unexpected twist to cookie baking, which will surprise your holiday guests. Be mindful of pressing out as much of the water as possible after grating. And use flour as directed to ensure the carrots hold up in the dough.

Makes about 24 Medium Size Cut out Cookies

### **Ingredients:**

- 2 medium unpeeled carrots
- 3 tablespoons + 2¾ cups all-purpose flour

- 1 cup room temperature butter
- 1 cup light brown sugar, packed
- 1 large egg
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1½ teaspoons ground cinnamon
- 1 teaspoon ginger
- 1 teaspoon ground clove

**Directions:**

1. Grate the carrots on the small hole side of a box grater. It should be about 1 cup when finished.
2. Lay 2-3 sheets of thick paper towel on the counter. Place the grated carrots on one half of the paper towels. Fold the other side of the paper towels on top and press firmly to squeeze as much water from the carrots as possible. Transfer the carrots to a medium bowl. Add the 3 tablespoons of flour and toss with a fork to fully coat. The flour will wick away any more moisture. Set aside.
3. In a stand mixer using the paddle attachment, cream together the butter and the sugar on medium speed until light and fluffy, about 1 minute. Add the carrots; mix again on medium speed until fully incorporated. Add the egg and vanilla; beat again, about 30 seconds.
4. In a large mixing bowl, whisk together the remaining 2¾ cups flour, baking powder, baking soda, salt, cinnamon, ginger and clove. Add the dry mixture to the wet ingredients in the stand mixer. Beat on medium until the dough just comes together, about 30-45 seconds. Scrape the sides of the bowl down with a rubber scraper and beat again 10-20 seconds more.
5. Place the dough in plastic wrap and refrigerate for 2-3 hours.
6. Preheat oven to 375° F.

7. Line 2-3 rimmed baking sheets with parchment paper.
8. Divide the dough in half using a sharp chef's knife. Place the second half in the refrigerator until the first batch is rolled and cut out.
9. Lightly flour a clean work surface and a rolling pin. Roll the dough out on the surface to ¼" thick. Cut the dough with desired cookie cutters. Using a lightly floured offset spatula or chef's knife, transfer to the baking sheets. Set the cookies at least 1" apart. Bring the dough scraps together, lightly flour again, and roll and cut out the remaining dough.
10. Repeat the above steps with the remaining dough in the refrigerator.
11. Place the cookie sheets on the center racks in the oven. Bake the cookies 12-14 minutes until golden brown and slightly crispy on the bottom. If the cookies are slightly soft to the touch, continue baking 2-3 minutes more.
12. Remove the cookies from the oven and place on wire racks to cool completely.
13. Decorate with frosting.

## **Almond Buttercream**

### **Ingredients:**

- 1 cup salted sweet cream butter, room temperature
- 1 cup Crisco shortening, room temperature
- 1 teaspoon vanilla extract
- ½ teaspoon almond extract
- 7 1/2 cups confectioners' sugar or 1- 2lb bag
- 3 tablespoons heavy cream or milk, slowly add to desired consistency
- Instructions

### **Directions:**

1. Cream your butter and shortening until well incorporated. Both must be at room temperature to prevent clumping.
2. Once creamed, add your vanilla and almond. Mix again for 1 minute.
3. Sift your powdered sugar to make sure there are no clumps and add it in.
4. Place a towel over your mixer to prevent a powdered sugar storm.
5. Once mixed, slowly add in your heavy cream or milk, 1 tablespoon at a time (you can always add more but you can't take it out). Continue to add more than the recipe states if it's too thick.
6. Mix until smooth, about 1 minute on medium to high speed. Be sure not to overwhip your buttercream. Don't panic—you won't ruin it if it whips longer. Store unused buttercream in an airtight container in the fridge for up to a week or freeze for up to three months.
7. If you don't want your buttercream to crust over, omit the shortening and use all butter. To use unsalted butter, add in 1/4 teaspoon of salt when creaming butter. This will balance out the sweetness. Half recipe for smaller batch of buttercream

### **Wreath with Red Berries:**

1. Use tip 352 and your light green buttercream. We will be piping leaves all around this wreath. Make sure to have your beak of the tip facing down in a point as pictured. Start piping on one end of the cookie.
2. Squeeze for about ½ inch and stop. Also make a little wave motion with your piping bag to create dimension in the leaves. You will have your bag angled towards you to create the leaves. The longer you squeeze, the longer the leaves will be. Keep making layers until you have filled the whole cookie with a desired amount of buttercream leaves/branches.



3. With your red nonpareils, take 15 and spread them in clusters of three around the wreath to create little holly berries.

### **What You Need:**

- Tip 352
- Light green buttercream
- Red nonpareils/ sugar pearls

### **Snowflake Instructions:**

1. Using tip 21 and white buttercream to frost our snowflake. Start at the top point and squeeze the buttercream in a steady stream and slowly move the tip back and forth to make a slight wave all the way down to the opposite tip at the bottom while holding your bag at a 45-degree angle. Pipe on the rest of the snowflake from the center out to the tips in the same motion. Continue until the snowflake is filled.
2. Dip your cookie face down gently in a bowl of clear sugar crystals to coat the cookie and make it sparkly.
3. With our red and tip 4, make a dollop at the tip of one end and slowly move the piping bag towards the middle. Slow down the pressure as you go to make a small design. This will make it skinnier as it ends. We are drawing on our snowflake. Continue this around each tip of the snowflake.
4. Now attach tip 4 to your white buttercream and make a design on both sides of the red. Instead of pulling straight down, you will make your dollop and move inwards towards the red buttercream you have already piped. Continue to do this on both sides of the red, all the way around your cookie making a beautiful and easy design. Finish it off with a dollop of red in the center of the snowflake.

### **What You Need:**

- Tip- 2, 4

- Red and white buttercream
- Clear sugar crystals



## **Bridget Lancaster - Cider-Glazed Apple Bundt Cake**

Serves 12

### **Ingredients**

- 4 cups apple cider
- 3¾ cups (18¾ ounces) all-purpose flour
- 1½ teaspoons salt
- 1½ teaspoons baking powder
- ½ teaspoon baking soda
- ¾ teaspoon ground cinnamon
- ¼ teaspoon ground allspice
- ¾ cup (3 ounces) confectioners' sugar
- 16 tablespoons unsalted butter, melted
- 1½ cups packed (10½ ounces) dark brown sugar
- 3 large eggs
- 2 teaspoons vanilla extract
- 1½ pounds Granny Smith apples, peeled and shredded (3 cups)

## **Directions:**

1. Bring cider to boil in 12-inch skillet over high heat; cook until reduced to 1 cup, 20 to 25 minutes. While cider is reducing, adjust oven rack to middle position and heat oven to 350 degrees. Spray 12-cup nonstick Bundt pan with baking spray with flour. Whisk flour, salt, baking powder, baking soda, cinnamon, and allspice in large bowl until combined. Place confectioners' sugar in small bowl.
2. Add 2 tablespoons cider reduction to confectioners' sugar and whisk to form smooth icing. Cover with plastic wrap and set aside. Set aside 6 tablespoons cider reduction.
3. Pour remaining  $\frac{1}{2}$  cup cider reduction into large bowl; add melted butter, brown sugar, eggs, and vanilla and whisk until smooth. Pour cider mixture over flour mixture and stir with rubber spatula until almost fully combined (some streaks of flour will remain). Stir in apples and any accumulated juice until evenly distributed. Transfer mixture to prepared pan and smooth top. Bake until skewer inserted in center comes out clean, 55 minutes to 1 hour 5 minutes, rotating pan halfway through baking.
4. Transfer pan to wire rack set in rimmed baking sheet. Brush exposed surface of cake lightly with 1 tablespoon reserved cider reduction. Let cake cool for 10 minutes. Invert cake onto rack, remove pan, and brush top and sides of cake with remaining 5 tablespoons reserved cider reduction. Let cake cool for 20 minutes. Stir icing to loosen, then drizzle evenly over cake. Let cake cool completely, at least 2 hours, before serving. (Cake can be stored at room temperature for up to 3 days.)



## **Gemma Stafford - Caramelized Banana Tarte Tatin**

Makes 6 servings

### **Ingredients:**

- 1 recipe Foolproof Puff Pastry or 1 sheet store-bought puff pastry
- 6 tablespoons butter, softened
- 2/3 cup light brown sugar
- 4 or 5 medium bananas, peeled and sliced one inch thick
- OPTION: Vanilla ice cream for serving

### **Directions:**

1. Preheat the oven to 400 degrees F (200 degrees C)
2. On a floured surface, roll out the puff pastry to about ¼ inch thick. With a knife, cut out a 10-inch circle of pastry. Transfer the pastry to a cookie sheet, cover, and refrigerate until needed.



3. Place a 10-inch skillet over medium heat and add the butter and brown sugar. Cook, stirring until the sugar has melted. Place the bananas around the skillet, cut side down. Pack them in tight for the prettiest presentation. Let the bananas cook, undisturbed, for 1 to 2 minutes.
4. Top the bananas with the circle of puff pastry. With a knife, pierce some holes in the pastry to allow steam to escape.
5. Bake for 20 to 25 minutes, until the pastry is golden brown, and the filling is bubbling. Transfer the skillet to a wire rack to cool for 5 minutes.
6. While the tarte tatin is still warm (don't let it cool too much, or the caramel will set in and it will be difficult to turn out), carefully cover the top of the skillet with a serving platter. Holding them together, invert the pan and the platter to turn your tarte tatin out onto the platter.
7. Serve warm, with a big scoop of vanilla ice cream. Store leftovers in the fridge, covered up for 1 day.

## **Foolproof Puff Pastry**

Makes 1 large sheet puff pastry

- 10 tablespoons (115 milliliters) water, chilled
  - 1 tablespoon fresh lemon juice
  - 2  $\frac{1}{3}$  cups (325 grams) all-purpose flour
  - $\frac{1}{8}$  teaspoon salt
  - 14 Tablespoons (1  $\frac{3}{4}$  sticks/ 200 grams) butter, frozen for at least 2 hours
1. In a measuring cup, mix together the water and lemon juice; set aside.
  2. In a large bowl, mix together the flour and salt.
  3. On the large holes of a box grater, grate the frozen butter directly into the flour. Mix the butter through the flour until combined.

4. Add the liquid, using your hand to bring the dough together until it forms a ball (you may not need all the liquid—hold some back just in case you don't need it all). If the dough is too wet, it will not be flaky.
5. Wrap the dough in plastic wrap and refrigerate for at least 1 hour or up to 3 days, or freeze for up to 4 weeks.

**NOTE:** Frozen butter is my secret ingredient. The colder the butter, the flakier the pastry.



## Jessie Sheehan - Mexican Hot Chocolate Bavarian Pie

**NOTE:** Piled high with billowy whipped cream or toasted meringue, nothing says 1950s diner dessert quite like chocolate pie. But even 50 years earlier, at the turn of the 20th century, Chocolate Bavarian Cream, essentially chocolate pie filling with the addition of gelatin, was very popular. Here, I have modified a recipe from *Knox Gelatin Dessert, Salads, Candies and Frozen Dishes* (1936), adding Mexican hot chocolate spices to the filling and topping it with an ancho chili powder-and-black pepper toasted meringue. Marrying spicy and sweet flavors is a decidedly modern trend, and this pie is a perfect example of how well they pair.

Makes one 9-in [23-cm] deep-dish pie

### **Ingredients:**

#### **For Crust:**

- 10 oz [285 g] vanilla wafers
- 2 Tbsp packed dark brown sugar

- 2 tsp ground cinnamon
- 1/2 tsp table salt
- 1/2 cup [110 g] unsalted butter, melted

#### **For Filling:**

- 12 oz [340 g] semisweet chocolate, chopped
- 1/4 cup whole milk
- 1 Tbsp powdered gelatin
- 2 1/2 cups [600 ml] heavy cream
- 1/4 cup [50 g] granulated sugar
- 3/4 tsp table salt
- 2 tsp ground cinnamon
- 1/2 tsp cayenne pepper, or to taste
- 2 tsp pure vanilla extract

#### **Meringue Topping:**

- 5 egg whites, at room temperature
- 1/8 tsp table salt
- 3/4 tsp pure vanilla extract
- 1/4 tsp cream of tartar
- 1/8 tsp freshly ground black pepper
- 1/4 tsp ground ancho chili powder, or to taste
- 1 cup [200 g] granulated sugar

#### **Directions:**

1. Preheat the oven to 350°F [180°C]. Grease a 9-in [23-cm] deep-dish pie plate with nonstick cooking spray or softened butter.
2. For the crust: In the bowl of a food processor fitted with the metal blade, process the wafers, sugar, cinnamon, and salt until combined. Add the melted butter and pulse until combined. Scrape down the bowl of the processor as needed.
3. Transfer the mixture to the prepared pie plate and, using your hands, press the mixture into the bottom of the plate and up the sides, creating a uniformly thick crust. Place the pie plate in the freezer for at least 30 minutes or up to 3 days, covered in plastic wrap.

4. Bake for 8 to 10 minutes, rotating at the halfway point, until the crust is lightly browned, fragrant and dry to the touch. Let cool completely.
5. For the filling: Place the chocolate in a large bowl. Pour the milk into a small bowl and sprinkle the gelatin on top. Let it bloom until the gelatin has been absorbed.
6. In a medium saucepan, whisk together the heavy cream, sugar, salt, cinnamon, and cayenne pepper. Place the saucepan over medium-high heat, whisking constantly. Once bubbles form on the surface, remove from the heat, and add the bloomed gelatin and whisk to combine. Pour the mixture over the chocolate and whisk until the chocolate melts. Whisk in the vanilla and pour the filling into the cooled pie shell until it is about 1/2 in [12 mm] below the edge of the crust. If you have extra filling, transfer it to a small bowl and refrigerate along with the pie—it is delicious on its own. Press plastic wrap on the surface of the filling to stop a skin from forming, and refrigerate for at least 4 hours until set, or overnight.
7. For the meringue: In the bowl of a stand mixer fitted with the whisk attachment add the whites, salt, vanilla, cream of tartar, black pepper, and chili powder and whisk together on medium speed until frothy. Add the sugar in a slow and steady stream and continue to whisk on high speed until stiff, glossy peaks form, at least 5 to 7 minutes.
8. If you do not have a kitchen torch, preheat the oven to 350°F [180°C].
9. Spoon the meringue over the chilled pie, making sure the meringue touches the crust's edges.
10. Use the back of a spoon to make gentle swirls all over the top. Using a kitchen torch, toast the meringue topping. If you do not have a kitchen torch, toast the meringue in the oven for 5 to 10 minutes, watching closely to avoid burning. Refrigerate for at least 2 hours or overnight, lightly covered in plastic wrap, and serve.
11. The pie is best served the day it is made, but will keep in the refrigerator, lightly covered in plastic wrap, for up to 3 days.





## **Chocolate Bread Pudding with Irish Whiskey Caramel Cream Sauce**

*Recipe courtesy Chef Lori Rogers -- from her cookbook "Calibama Cooking"*

### **Ingredients:**

#### **For the Bread Pudding Custard:**

- 1-pound Italian bread
- 5 eggs
- 2 cups half-and-half
- 3/4 cup white sugar
- 3/4 cup brown sugar
- 1 tablespoon cocoa powder
- 1 teaspoon vanilla
- 1 teaspoon instant coffee (or espresso)
- 1 cup semisweet chocolate chips

### **For the Irish Whiskey Caramel Cream:**

- 1 stick unsalted butter
- 1 cup brown sugar
- 1 cup Bailey's Irish crème
- 1 cup Irish whiskey
- 1/2 cup heavy whipping cream

### **Directions:**

#### **Make the Bread Pudding Custard:**

1. Cut bread into cubes and allow to sit out for 30–45 minutes to dry out slightly (or place in oven at 250 degrees for approximately 15 minutes).
2. In a large bowl, whisk together eggs, half-and-half, sugars, cocoa, vanilla, and instant coffee.
3. Place bread cubes in a 9-by-13-inch baking dish, sprinkling chocolate chips throughout.
4. Pour the custard mixture over the bread cubes and chocolate chips. Allow custard to soak into the bread cubes for at least 30 minutes before baking. This ensures that all of the cubes are moistened with the custard. When nearly ready to bake, preheat oven to 350 degrees.
5. Bake bread pudding in preheated oven for 35–45 minutes, until a knife comes out clean.

#### **Make the Irish Whiskey Caramel Cream:**

1. In a medium saucepan, melt butter over medium heat and then stir in brown sugar. Once combined, slowly add the Irish crème and whiskey. Combine well.

2. Keep to a steady boil for 10–15 minutes to allow the alcohol and the liquid to reduce.
3. Stir in heavy whipping cream.

**Assemble the Dessert:**

1. When bread pudding comes out of oven, immediately pour hot cream caramel sauce over pudding so it can absorb sauce.



## **Real Deal St. Louis Goopy Butter Cake**

*Reprinted with permission from Midwest made © 2019 by Shauna Sever, Running press*

SERVES: 12 to 15

These days, when people hear about this cake, they're familiar with the cake mix version involving all manner of instant puddings and what not, found on so many websites. I've always found that version cloying and more gloppy than gooey, and not really my style. Turns out, this popular version of "Goopy Butter Cake" is just a shadow of what this midwestern classic was truly meant to be. Then again, gooey butter cake was never really meant to be at all. It was a happy accident when a baker in St. Louis, intending to make one of his bakery's traditional German yeasted coffeecakes, made a ratio-swapping mistake and way too much butter was added to the coffeecake topping. That mistake proved profitable, and people in St. Louis and beyond have loved the concept ever since. When you make it from scratch, it becomes more balanced in flavor and texture, and even more lovable. Some folks serve it as a

coffeecake, some as a special occasion cake. I'll eat it whenever, especially with a few modern ingredient tweaks to improve levels of sweetness, richness, and crave-worthy chew.

### **Ingredients:**

#### **Dough:**

- Nonstick cooking spray for pan
- 1 batch buttery, yeast-raised coffeecake dough (see recipe at bottom), first rise complete
- All-purpose flour for dusting

#### **Topping:**

- 1/2 cup unsalted butter, at room temperature
- 4 ounces full-fat cream cheese, at room temperature
- 1 cup granulated sugar
- 1/3 cup firmly packed light brown sugar
- 1 tablespoon pure vanilla extract
- 1/2 teaspoon fine sea salt
- 1/4 cup light corn syrup
- 1 large egg, at room temperature
- 1 cup unbleached all-purpose flour, spooned and leveled
- Confectioners' sugar for dusting

### **Directions:**

#### **Prepare the Dough:**

Position a rack to the center of the oven and preheat it to 325°F. Spray a 9 x 13-inch glass baking dish with nonstick cooking spray.

After the dough has finished its first rise, flour your hands and pat the dough into an even layer into the prepared pan. Cover with plastic wrap and let rise a second time for 20 minutes.



## **Meanwhile, Prepare the Topping:**

In the bowl of an electric mixer fitted with the paddle attachment, beat together the butter and cream cheese on medium-high speed until smooth and creamy. Add the granulated and brown sugars, vanilla, and salt, and beat until light and fluffy, about 3 minutes. Add the corn syrup and egg and beat until smooth. Reduce the mixer speed to low and gradually stir in the flour. Fold the batter by hand a few times with a large flexible spatula until well blended.

When the dough has finished its second rise, dollop the topping over the dough. Use a small offset spatula to spread it evenly.

Bake until puffed and golden, but still quite loose in the center, about 40 minutes (it will appear almost liquid under the surface in spots but will quickly set upon cooling. Have a peek at the bottom of the cake through the glass dish; if it's deeply golden, you're in good shape). Let cool completely in the pan set on a wire rack. Dust with confectioners' sugar before slicing and serving.

## **Buttery, Yeast-Raised Coffeecake Dough**

*Makes enough for one 9 x 13-inch cake, or two 8-inch rounds*

This dough is an awesome building bloc recipe for so many bakery classics. Although many yeast doughs can be made unplugged, with just a wooden spoon and your hands, this recipe calls specifically for an electric stand mixer and a paddle attachment. The reason is that the precise amount of flour in this recipe is the key to its light, cakelike texture, and the dough itself is meant to be very loose. To knead it by hand, you'd need to way too much flour on your work surface to make it workable, making for a dry finished product. Using a mixer ensures a soft, pillowy, buttery dough.

### **Ingredients:**

- 2 1/4 teaspoons instant yeast
- 2/3 cup warm whole milk (110° to 115°F)

- 4 tablespoons unsalted butter, melted
- 1/4 cup granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 2 teaspoons finely grated lemon zest
- 2 cups unbleached all-purpose flour, spooned and leveled, plus more for dusting
- 1/2 teaspoon fine sea salt
- Nonstick cooking spray for pan

**Directions:**

In the bowl of an electric mixer, whisk together the yeast and milk. Set aside for a couple of minutes. Whisk in the melted butter, sugar, eggs, vanilla, and lemon zest. Add the flour and salt. Fit the bowl onto the mixer along with the paddle attachment. Mix on medium speed for 3 to 4 minutes, or until shiny. It will be a very loose dough-batter hybrid. Stop the mixer and scrape down the bowl well about halfway through the mixing time.

Spray a medium bowl with nonstick cooking spray or oil it lightly. Scrape the dough into the bowl and dust the surface of the dough with a couple of teaspoons of flour. Cover the bowl tightly with plastic wrap. Let rise in a warm place until doubled in bulk, 45 minutes to 1 hour.

Use as directed in the recipes that call for this dough.



## David Codney's Glazed Bourbon Maple Ham

### **Ingredients:**

- 8-10 lb ham, fully cooked spiral-cut, bone-in
- 1/2 cup brown sugar, firmly packed
- 1/4 cup Dijon mustard
- 1 teaspoon cloves, ground
- 2 tablespoons chopped thyme
- 1 teaspoon cinnamon, ground
- 1 large orange, zest
- 1/4 cup maple syrup
- 1/4 cup bourbon
- 1oz grand Marnier
- 1 teaspoon white pepper

**Instructions:**

Preheat oven to 350 degrees. Put a cup of water in the bottom section of a large broiler pan. Add rack and place ham, meat side down.

Combine ingredients. Mix well. Brush half of the mixture all over ham. Loosely cover ham with aluminum foil and bake for 45-50 minutes. Brush the remaining mixture all over ham and bake uncovered for an additional 20 minutes or until internal temperature is 160 degrees and the ham has caramelized. If ham begins to darken too much, cover with tin foil.

**Roasted Brussel Sprouts with Goat Cheese,  
Pomegranates Seeds + Pomegranate Molasses****Ingredients:**

- 1 1/2 pounds brussels sprouts
- 3 tablespoons good olive oil
- 3/4 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper

**Instructions:**

1. Preheat oven to 400 degrees F.
2. The night before place goat cheese in freezer and remove from package.
3. Cut off the brown ends of the Brussel sprouts and pull off any yellow outer leaves. Mix them in a bowl with the olive oil, salt and pepper. Pour them on a heated cast iron skillet and sauté for 4 minutes on high with a little olive oil. Roast for about 30-35 min. Shake the skillet intermittently during the roasting. The Brussel sprouts should be dark brown and slightly dry when finished.
4. After the Brussel sprouts are crispy, remove from oven and liberally sprinkle salt.
5. Place Brussel sprouts on a plate. Garnish with pomegranate seeds, pomegranate molasses.
6. Remove goat cheese from freezer and grate cheese over top with a micro plane.



## **Will Gilson - Crispy Pork Belly with Cranberry-Orange Chutney and Rosemary**

### **Instructions:**

#### **For the Pork Belly:**

- 3-lbs of skin on pork belly
- 1 teaspoon ground black pepper
- 1 tablespoon kosher salt
- 1 tablespoon baking soda
- 1 tablespoon rice vinegar
- 1 bunch thyme
- 1 bunch rosemary

#### **For the Chutney:**

- 1 (12 oz.) Bag of fresh or frozen cranberries



- 1 granny smith apple, peeled, cored, and diced
- 1 cup golden raisins
- 1 shallot, diced
- 1 jalapeno, seeded and diced
- 1/3 cup apple cider vinegar
- 1 tablespoon grated fresh ginger
- 1/2 cup brown sugar
- 2 teaspoons mustard seeds
- 1 orange, zested and juiced
- 2 cinnamon sticks
- 2 tablespoons chopped fresh rosemary

**Directions:**

Make sure the pork belly is very cold. Using a sharp knife cut lots of little cuts in the skin in a crisscross pattern. Combine the salt, pepper and baking soda in a small bowl. Rub the whole pork belly with the mixture but focusing mostly on the skin side of the pork belly. Let the pork belly sit on a rack in the fridge for 8 hours or overnight.

Preheat the oven to 350. Remove the pork belly from the refrigerator and rinse off the salt/baking soda slurry. Pour the rice vinegar on the skin to ensure that the baking soda is gone. Place the rosemary and thyme on a baking sheet and top with the pork belly ensuring that the skin side is up. Put the pork in the oven and cook for 1.5 hours. After 1.5 hours remove the pork belly from the oven and increase the oven heat to 425. Put the pork back in and remove it after about 15 minutes or when the skin is puffy and crispy. Allow to cool.

For the chutney, place all the ingredients into a medium or large sauce pan. Turn the heat to medium high and bring to a boil, stirring occasionally. Reduce the heat to low, cover, and let the chutney simmer for 30 minutes until the fruit has softened and broken down. Uncover and let simmer another 10 minutes or until most of the liquid has evaporated and the chutney is nice and thick. Cool completely and then transfer to a storage jar or container. To finish, carefully slice the pork belly into portions and top with the chutney.



## Sarah Farmer's Old-Fashioned Stollen

**Total Time:** Prep: 30 min. + **Rising Bake:** 25 min. | **Yield:** 3 Loaves (12 slices each)

### **Ingredients:**

- 2 packages (1/4 ounce each) active dry yeast
- 1/2 teaspoon plus 1/2 cup sugar, divided
- 1/2 cup warm water (110° to 115°)
- 1 cup warm milk (110° to 115°)
- 3/4 cup butter, softened
- 1-1/2 teaspoons salt
- 1/2 teaspoon ground cardamom
- 2 large eggs plus 2 large egg yolks, room temperature
- 6-1/4 to 6-3/4 cups all-purpose flour
- 1/2 cup raisins
- 1/2 cup diced citron or mixed candied fruit and peel

- 1/2 cup sliced candied cherries
- Melted butter

**Icing:**

- 1 cup confectioners' sugar
- 5 to 6 teaspoons whole milk
- Blanched whole almonds, coarsely chopped, and additional candied fruit

**Directions:**

1. In a large bowl, dissolve yeast and 1/2 teaspoon sugar in warm water; let stand for 5 minutes. Add the milk, butter, salt, cardamom, eggs, egg yolks, remaining 1/2 cup sugar and 2 cups flour; beat until smooth. Stir in the raisins, citron, cherries and enough remaining flour to form a soft dough.
2. Turn out onto a lightly floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours.
3. Punch down; divide into thirds. Roll each piece on a floured surface into a 10x6-in. Oval. Brush with melted butter. Fold 1 long side over to within 1 in. Of the opposite side. Press edges to seal. Place on greased baking sheets. Brush with melted butter. Cover and let rise until doubled, about 45 minutes.
4. Bake at 375° until lightly browned, about 25 minutes. For icing, combine confectioners' sugar and milk; spread over cooled bread. Decorate with almonds and fruit.



## Quick Chicken Parmigiana

*Courtesy of Fabio Viviani; appears in "Fabio's American Home Kitchen"*

*Serves 4*

### **Ingredients:**

- 2 cups panko of fine plain bread crumbs
- ½ cup grated pecorino Romano cheese
- Kosher salt and freshly ground black pepper
- 1 cup flour
- 4 eggs, lightly beaten
- 1-pound chicken cutlets or small chicken breasts, pounded to 1/8-inch thickness
- ½ cup light olive oil
- 2 cups marinara sauce, plus more for serving
- 1 ½ cups grated mozzarella cheese
- 1 cup grated parmesan cheese
- Chopped fresh basil to garnish

**Directions:**

1. Combine the bread crumbs and pecorino Romano in a small bowl and season with salt and pepper.
2. Put the flour, the eggs, and the bread-crumb mixture into three separate shallow dishes. Dip each piece of chicken in flour, shake off the excess, then dip in egg and let excess drip off before dredging in bread crumbs to coat.
3. Preheat oven to 400 degrees.
4. Heat the olive oil in deep sauté pan or skillet over medium-high heat. Cook the cutlets for 3 to 4 minutes per side, until they are golden brown. As each breast is cooked place on a platter and set aside.
5. In a baking dish large enough to hold the chicken breasts in a single layer, lay down the cutlets and top them with the marinara sauce, then mozzarella, and finally parmesan. Bake for 10 minutes, or until the mozzarella starts to melt.
6. Sprinkle the chopped basil (optional) over the dish and serve.





## **Nicole Rucker - Boiled Maple “Pumpkin” Pie**

### **Ingredients:**

- 1-pound (453g) kabocha squash, halved and seeded
- 1/2 recipe Flaky Butter Crust (below)
- All-purpose flour, for rolling
- 1 cup (236ml) grade A dark color maple syrup
- 2 cups (472ml) heavy cream
- 1 teaspoon kosher salt
- 4 large eggs
- 2 teaspoons ground cinnamon 1/4 teaspoon ground nutmeg
- Freshly whipped cream for serving, optional

### **Directions:**

1. Position a rack in the center of your oven and preheat the oven to 375°F. Wrap each kabocha squash half tightly in aluminum foil and

bake until you can easily stick a fork into the squash, about 40 minutes. Unwrap the kabocha squash and let it cool completely. Scrape the orange flesh from the squash and discard the peel. Leave the oven on.

2. Remove the pie dough from fridge and remove the plastic wrap. If your dough has been chilled overnight, it will need to sit at room temperature for a bit before rolling—this will take 10 to 15 minutes. Lightly flour your work surface and roll the pie dough out to a 13-inch round that is 8 inches thick. Transfer to a 9 ½-inch pie dish and use your fingertips to relax the dough into the shape of the pie dish, leaving a 2-inch overhang around the edge of the dish. Fold the extra dough under itself. Use your thumb and forefinger to crimp the edge of the dough, pressing the dough into the pie dish and making sure the dough extends to the outer edge of the dish. This anchors the crust inside the dish, which results in a proud crown of crust after baking. Freeze the crimped crust for about 20 minutes, until the dough is very cold.
3. Line the crust with heavy-duty foil, leaving an 1 ½-inch overhang. Trace your fingertips over the foil overhang and gently press it into the crimp. Fill the foil-lined crust with pie weights or dried beans. Bake for 20 to 25 minutes, until the crust is golden around the edges. Remove from the oven and lift out the foil and pie weights. Cool the crust completely.
4. Reduce the oven temperature to 325°F.
5. Put the maple syrup into a medium saucepan and bring it to a rolling boil over medium heat. Cook the maple syrup until a candy thermometer registers 235°F, about 10 minutes. Remove the pan from the heat and add the heavy cream and salt. Place the pan back on the stove over medium heat and bring it to a simmer. Remove from the heat and let cool for 15 minutes.
6. Combine the kabocha squash, eggs, cinnamon, and nutmeg in the carafe of a blender. Blend on high until very smooth. Reduce speed to low and slowly stream in the maple caramel. Blend until combined.
7. Pour the filling into prepared crust and bake the pie until the center of the custard wobbles a bit when the pie is gently jiggled, about 40 minutes.

Cool the pie on a wire rack for 1 hour before serving. Serve the pie dolloped with whipped cream if you desire. Store leftovers in the fridge for up to 1 week.

## Flaky Butter Crust

*Makes two 9½-inch single crusts or 1 double crust with some dough left over for lattice work or other decoration*

### **Ingredients:**

- ¼ cup (50g) packed dark brown sugar
- 1 tablespoon unfiltered apple cider vinegar
- 1½ teaspoons fine sea salt
- 4 cups (500g) all-purpose flour, plus more for surface
- 3 sticks (339g) unsalted butter, cold and cut into ½-inch cubes

### **Directions:**

1. In a measuring cup, combine the brown sugar, vinegar, and salt with ¾ cup (107ml) of hot water. Stir until the sugar has dissolved. Chill the liquid in the freezer until it is very cold (this should take about 20 minutes) and leave it in the fridge until you are ready to start the rest of the dough.
2. Combine the flour and half of the butter in a large mixing bowl. Pinch and smear the butter between your fingers. Processing the butter like this creates small leaves of butter that layer in the dough, resulting in flakes later. Once all the butter chunks have been pinched, grab small handfuls of flour and butter and rub the two together between the palms of your hands until mixture resembles uneven pebbles on a sandy beach.
3. Dump the crumbly mixture out onto a lightly floured work surface. Scatter the remaining half of the cold butter over the dough. Use the palm of your hand to smear the butter as if you were sliding a secret message across a table. Use a bench scraper to gather the shaggy dough and repeat the smearing process until you have a pile of striated rubble. The larger pieces

of butter will create a marbled dough and will melt during baking, causing the water in the butter to evaporate (this will result in flaky pastry pockets).

4. Gather the buttery mixture up in a mound and form a well in the center. Remove the cold liquid from the fridge and pour half of it into the well. Using your fingertips, slowly bring the flour and butter into the center and combine it with the liquid, until the liquid has been incorporated. Gather the moistened dough into a pile.
5. Slowly pour the remaining liquid onto the shaggy mess. Lift the dough from the bottom and squeeze just until it comes together into one mass. Divide the ball in half and shape each half into a disc. Wrap each in plastic and chill for 2 hours before using.



## **Betty Fraser - Spicy Crab Beignets with Old Bay Aioli**

*Makes 32 Beignets*

### **Ingredients:**

- 1 medium red onion, diced
- 3 garlic cloves, minced
- 1 red bell pepper, deseeded, diced
- 1 jalapeño, deseeded, minced
- 1 celery stem, diced
- 1 lb. Lump crab meat
- ½ t. Tabasco
- 2 t. Tabasco garlic sauce
- 1 t. Basil, chopped
- 1 t. Parsley, chopped
- 2/3 cup all-purpose flour
- 3 t. Cornmeal



- 1/3 cup whole milk
- 2 eggs, beaten
- 1 ½ t. Salt & pepper
- Additional 50/50 blend cornmeal & all-purpose flour
- Vegetable oil for frying

**Directions:**

1. Heat oil to 325- 350
2. Mix all vegetables & crab together. Mix dry ingredients.
3. Mix milk & eggs, then blend all together.
4. Once blended, put in fridge for half hour.
5. Take mixture using small scoop, place balls in 50/50 blend. Then place in hot oil on stove. Drain on paper towels. Serve on aioli sauce.

## **Old Bay Aioli**

*Makes 1 Qt*

**Ingredients:**

- 1 cup sour cream
- 3 cups mayonnaise
- 1 t. Old bay seasoning
- ½ red onion, diced
- 1 t. Fresh parsley, chopped
- 1 t. Fresh thyme, chopped
- Zest of 1 lemon
- Zest of 1 orange
- Salt & pepper
- 1 t. Fresh lemon juice

**Directions:**

Blend all together, keep chilled until served.



## **Aarti Sequeira - Butter Chicken**

### **Ingredients:**

#### **For the Chicken:**

- 1 1/2 to 2lbs boneless skinless chicken breast
- 2 tablespoons ginger-garlic paste
- 2 tablespoons tandoori spice mix (I use Shan; alternatively, use 1 1/2 tablespoons sweet paprika and 2 teaspoons garam masala)

#### **For the Gravy:**

- 3-4 tablespoons sunflower or grapeseed or vegetable oil
- 2 tablespoons unsalted butter (+ 3 tablespoons cold butter to finish)
- 1 teaspoon whole cumin seed
- 3 dried bay leaves

- 1 large onion, finely diced (about 300g)
- 2 teaspoons sweet paprika
- 1/2 teaspoon turmeric
- 1 28oz can crushed, fire-roasted tomatoes
- 3/4 cup whole raw cashews (100g)
- 2 tablespoons ginger garlic paste
- 1 teaspoon kosher salt
- 2 tablespoons apple cider vinegar
- 2 teaspoons turbinado sugar
- 1 teaspoon garam masala
- 3-4 tablespoons heavy cream
- 1 teaspoon dried fenugreek (methi) leaves

**Directions:**

1. Cut chicken into 1-inch chunks. Sprinkle with ginger-garlic paste and tandoori spice mix (or paprika and garam masala). Season with a sprinkle of salt, then toss together until chicken is well-coated. Cover and set aside for 15 minutes at room temperature, or up to overnight in the fridge.
2. Place large skillet over medium heat and add 2 tablespoons oil plus 1 tablespoon butter. Once butter has melted, add the cumin seeds and bay leaves. Cook until seeds are slightly darkened in color.
3. Add onions, and sauté until softened and \*just\* starting to turn golden brown.
4. Meanwhile, as onions cook, grab another skillet. Warm remaining 2 tablespoons of oil over medium high heat until shimmering. Add enough chicken to form an even layer. Cook, stirring occasionally until chicken browns. Remove from pan and cook additional batch of chicken if necessary. There should be a dark coat of spices stuck to the bottom of the pan. Don't worry! Add 1/4 cup water and apple cider vinegar to pan and bring to a boil, scraping at the solids with a wooden spoon. Then turn the heat off and set aside.

5. Once the onions are softened, turn heat down and add paprika and turmeric. Stir well and cook for no more than 1 minute.
6. Add tomatoes and their juices, 2 tablespoons ginger garlic paste, cashews, salt, garam masala, sugar and vinegar mixture from the other pan. Stir together, bring to a boil over high heat. Then turn heat down low and simmer, uncovered, for 15-20 minutes until thickened.
7. Pull out bay leaves. Purée tomato mixture in a blender with 1/4 cup water. Return to pan. Add chicken and any accumulated juices. Add fenugreek leaves. Stir together and cook over medium low heat until chicken is warmed and cooked through.
8. Turn heat to low. Stir in cream and a little extra water if the gravy seems too thick for your liking. Turn heat off completely and add cold butter, stir slowly to enrich the sauce with that buttery goodness. Taste for salt and garnish with a drizzle of extra cream and a delicate sprinkle of extra fenugreek leaves.



## **Mandy Merriman - Eggnog Cake**

*Makes 3 6" rounds or 2 8" rounds*

### **Eggnog Cake:**

### **Ingredients:**

- 4 egg whites
- 3/4 Cup Darigold Eggnog
- 2/3 Cup sour cream
- 1/2 Cup vegetable oil
- 1 Tablespoon vanilla
- 1 1/2 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 Duncan Hines white cake mix, sifted



## **Eggnog Buttercream:**

### **Ingredients:**

- 2 sticks unsalted butter
- 1 Tablespoon vanilla
- 1/4-1/2 teaspoon nutmeg (depending on how strong you like it)
- pinch of cinnamon
- 1/2 Cup Darigold Eggnog
- pinch of salt
- 4-6 cups sifted powdered sugar
- heavy cream if needed to thicken buttercream (you can also use more eggnog here)

### **Garnishes:**

- Powdered Nutmeg
- Cinnamon Sticks
- \*Buttercream Leaves
- Chocolate Fondant Balls

### **Directions:**

#### **For the cake:**

1. Preheat oven to 325 degrees, and prep cake pans. In a large bowl, whisk together eggs, eggnog, oil, vanilla, cinnamon, and nutmeg until uniform throughout. Sift in cake mix, then whisk until just combined. Don't overmix, but make sure all the dry ingredient is incorporated.
2. Bake for 20-25 minutes until the center does not move, do not overbake. Remove from oven, let cool in pans for 2 minutes, then carefully flip out onto a wire rack to cool to almost room temperature.

#### **For the buttercream:**

1. In the bowl of your stand mixer fitted with a paddle attachment, add in butter, and whip around until it's light and fluffy.

2. Add in vanilla, nutmeg/cinnamon, and mix until combined. Add in eggnog, then the powdered sugar about a half cup at a time, on low speed, until your desired consistency has been reached. (You may not use all the powdered sugar, but at least 4 cups. Add in heavy cream a tablespoon at a time to make it more of a thin consistency).
3. Then let the mixer go on full speed for about 2-3 minutes to add volume and air. Turn off mixer, then mix by hand with a wooden spoon to smash out all the air bubbles.

### **Assembly:**

1. On a cake turntable, add on a cardboard cake round the side of your cake taped to one size bigger (6" round taped to a 8" round, for example).
2. Add a little bit of the buttercream in the center of the cardboard round to act as "glue" for that bottom cake layer. Place the first cake layer down, add on a layer of buttercream, then repeat step 2 again for the next buttercream layer, and then add on the top cake round.
3. Crumb coat the entire cake, then place in the freezer for 10 minutes.
4. Add the final buttercream coat to the cake, using a cake knife and cake scraper for clean edges. Add on piped buttercream decor, fondant circles, and cinnamon sticks.

\*For the buttercream leaves, tint the eggnog buttercream three different soft shades of green. Using a leaf tip, pipe different leaves onto a parchment paper lined cookie sheet. Freeze until firm. Then carefully place onto the cake.



## **Kristin Chenoweth - Dried Beef, Chicken, Bacon Casserole**

*From the kitchen of Junie Chenoweth*

### **Ingredients:**

- Dried Beef
- 8 – 10 Small Boneless Chicken Breast
- Bacon
- 16 oz Sour Cream
- 2 cans Mushroom Soup

### **Directions:**

- Layer 9 x 12 Dish with dried beef
- Wrap ½ Piece of bacon around each breast then layer in dish
- Mix sour cream and soup then pour over chicken
- Bake at 300 degrees for 3 hrs.

Serve over rice. Great gravy sauce.



## **Merci Beaucoup Cakes - Coconut Snowballs**

### **COCONUT SNOWBALLS**

#### **Ingredients:**

- Coconut cake base
- Coconut mock mousse
- Raspberry preserves
- Shredded coconut, 2 bags unsweetened
- Optional edible decoration, fondant holly, Christmas trees, snowman hat, eyes and carrot nose

### **COCONUT CAKE**

#### **Ingredients:**

You can use your favorite coconut cake recipe or this simple recipe, the goal is to create a thin cake layer that you will cut out small rounds for your mousse to sit upon.

- 1 box white cake mix
- 3 eggs
- 1/2 cup oil
- 1 can coconut cream
- 1/4 cup water
- 1 tsp coconut extract

**Directions:**

1. Preheat oven to 350 degrees
2. Combine all ingredients into the bowl of a stand mixer and mix at low speed for 2 minutes. Making sure all ingredients are mixed thoroughly together.
3. Pour into a 1/2 sheet jelly roll pan that has been prepared with parchment paper and sprayed with pan spray.
4. Bake for 18 minutes or until completely baked and golden on top. Remove from oven and let cool completely then cut out circles that match the size of your scoop, these cake discs will act as a support/ base for the coconut mousse.

**COCONUT MOCK MOUSSE**

**Ingredients:**

1. 1 liter of heavy whipping cream, well chilled
2. 2 boxes of 3.3 oz coconut instant pudding mix

**Directions:**

1. In the bowl of a stand mixer add heavy cream and coconut pudding mix



2. Using a whisk attachment, whip on low for about one minute or until it is incorporated,
3. Turn on to medium high speed until well whipped.
4. Piped directly onto coconut cake bases or place into fridge to set up and then scoop onto cake bases with an ice cream/cookie scoop.

### **ASSEMBLY:**

Prep your unsweetened shredded coconut, place 16 oz into bowl, set aside until ready to use

1. Place a small amount of raspberry preserve onto the center of each coconut cake base.
2. Scoop or pipe your coconut mock mousse on to the coconut cake base, making sure to cover up the raspberry preserve.
3. Using a small offset spatula or small knife, make sure to bring the mouse down the edge of the cake base so that the shredded coconut has something to stick to.
4. Scoop the unsweetened shredded coconut with your clean or gloved hand and cover the coconut mock mousse.
5. Form the rounded top coconut snowball.

Decorate with edible glitter, "Diamond Dust", you can go the extra step and decorate with pre-made sugar decoration, available at the local crafts store or bakery shop.



## **Danielle Kartes - Holiday Tiramisu**

**Makes:** 1 9 by 13 pan

**Active Time:** 20 minutes

**Inactive Time:** 6-24 hours

Best made a day in advance.

**Cream Layer:**

**Ingredients:**

- 16 ounces soft room temp cream cheese
- 1/2-1 cup light brown sugar depending on how sweet you prefer it
- 2 ½ cups heavy whipping cream
- 2 tsp vanilla extract
- 1 tbsp. Bourbon
- 1/2 tsp kosher salt
- 1 cup hot fudge sauce warmed and pourable but not scalding hot

- 2 packages of lady finger cookies, roughly 30-35 cookies
- 1/2 cup cocoa powder for dusting center and top of the finished pudding.

### **Coffee Soak:**

- 3 cups cold brew coffee
- 2 tbsp. Instant coffee
- 2 tsp vanilla extract
- Pinch of salt

**Step 1.** Prepare the coffee soak in a wide and shallow bowl. Set aside.

**Step 2.** In the bowl of your stand mixer fitted with the whisk attachment, or with a hand mixer, cream the cream cheese and sugar until smooth.

**Step 3.** Slowly stream the whipping cream into the mixture.

**Step 4.** Add the bourbon, vanilla, cinnamon & salt. Beat on medium speed until the whipping cream begins to thicken leaving you with medium peaks. Do not overmix. Set aside.

**Step 5.** Prepare your station. The coffee soak, a plate of cookies. The cream, the warm fudge and a 9 by 13 pan.

**Step 6.** Dunk the lady fingers into the coffee and count to 2, flip, and count to 1. Lay the soaked cookie quickly into the bottom of the 9 by 13 pan. Cover the bottom of the pan. Spread 1/2 of the cream over top of the soaked cookies. Drizzle 1/2 fudge over the top of the cream and add a light dusting of cocoa.

**Step 7.** Repeat this process once again and finish the dish with a dusting of cocoa powder. Refrigerate for 6 hours. Overnight is my fav. Enjoy!



## **Chef John Johnson - Festive Lamb Rack with Holiday Jeweled Spaetzle**

*Courtesy of Four Seasons Executive Chef John Johnson*

### **Ingredients for Spaetzle:**

- 2 c all-purpose flour
- ¼ c milk
- 4 eggs (lightly beaten)
- 2 tsp ground nutmeg freshly grated using microplane
- 2 tsp salt
- 1 tsp ground white pepper
- 1 heaping tsp Dijon mustard
- Oil for sautéing and coating the spaetzle
- Butter for sautéing

### **Directions:**

1. In a large bowl combine the dry ingredients
2. Mix in the eggs, milk, and Dijon
3. Combine, then beat by hand (not with a mixer) vigorously for a few minutes.
4. Allow to rest at least 2 hours refrigerated and covered
5. In a large deep stock pot filled to within half an inch from the top with water, bring to boil, add a generous pinch of salt. Load a spoon of the dough into the spaetzle press and arrange carefully onto the rim of the pot. With a continuous motion, squeeze the dough through the press into boiling water to form long noodles. Allow to come to the top. Once the noodles have come to the top, carefully skim them off using a skimmer, or spider. Drain well using the skimmer, then transfer to a lightly oiled sheet pan to cool flat, in the refrigerator.
6. Heat a large sauté pan over medium high heat. Add in a little olive oil, allow to heat, then carefully add in a thin layer of the spaetzle noodles. (resist the urge to shake the pan or move them until they have started to turn golden brown.) Next add in the butter and toss to combine. Allow to brown a few seconds further, then add in the jeweled ingredients, and the red wine walnuts from below, finishing with chopped parsley.

### **“Jeweled” Ingredients:**

- ½ c chopped dried cranberries
- ½ c chopped dried apricots
- ½ c chopped golden raisins
- ¼ c finely chopped parsley
- Butter for sautéing

### **Directions:**

1. Chop all and keep separate for finishing the dish



### **Ingredients for the Candied Walnuts:**

- 2 c walnut halves
- 2 ½ c port wine
- 1 cup dry red wine
- 1 tbsp honey

### **Directions:**

1. Place the walnuts in a large sauteuse, add in both wines.
2. Bring to simmer then cook the walnuts until wine is reduced and walnuts are deep red and glazed. Add in honey and toss to coat well.
3. Remove from heat and allow to cool and use for dish assembly.

### **Ingredients for the Lamb Racks:**

- 2 whole 8 bone racks of Colorado lamb (bones Frenched)
- 3-4 garlic cloves
- 1 bunch rosemary
- 1 bunch thyme
- Salt and black pepper mill
- Olive oil and butter for sautéing

### **Directions:**

1. First, score the outer cap of fat on the top side of the lamb rack, season all over generously with salt and black pepper, and wrap the bones with aluminum foil. Allow lamb to rest out of the refrigerator, to come to room temp before cooking. Next, add a tablespoon of olive oil in a large pan over medium high heat.
2. Carefully sear the lamb rack over high heat to brown evenly on both sides of the loin.

3. Lower heat to medium, add in the garlic cloves, thyme, rosemary, and butter. Baste generously, then transfer the entire pan into a preheated 325-degree oven.
4. Roast until desired doneness, approximately 25 minutes.
5. Continuously baste with the herbs garlic, and fat in the pan every 5 minutes or so. Use a meat thermometer to check the temperature in the thickest part of the meat. It should reach 125 – 130.
6. When it does remove and carefully transfer to a resting rack. Allow to rest at least 5-7 minutes before cutting and serving.

**For the Sauce:**

- 1 qt rich lamb stock
- 5 shallots sliced
- 1 sprig thyme
- 1 clove garlic
- 1-pint red wine
- 1 tsp olive oil for sautéing
- Butter

**Directions:**

1. In a saucepan over medium heat, add in the olive oil. Add the shallots, and garlic clove. Brown lightly, then add in the thyme.
2. Next add in the wine and reduce by  $\frac{3}{4}$ .
3. Next add in the lamb stock and bring to simmer. Simmer and carefully reduce to sauce consistency. Strain, then finish by swirling in the butter.
4. Season with salt and pepper to taste. Reserve warm for plating.

### **Rainbow Swiss Chard:**

- 4 bunches of rainbow swiss chard (leaves and stems separated trimmed, stems cut into 2 ½ inch long batonettes)

### **Directions:**

1. Blanch leaves and stems separately in boiling salted water, then shock, and reserve for plating.

### **PLATING:**

#### **Layer the Following:**

- Sauce
- Rainbow swiss chard; warm it up with a little bit of olive oil. Place leaves on the bottom and use stems as garnish
- Candied walnuts; slice and toss w/ the spaetzle
- Slice the lamb; single chop and lean two chops upright



## **Candace Nelson - Spiced Chocolate Buche De Noel**

### **Ingredients:**

#### **For the Cake:**

- 6 eggs
- $\frac{3}{4}$  cup sugar
- $\frac{1}{4}$  tsp salt
- $\frac{1}{2}$  cup cake flour
- 6 t corn starch
- $\frac{1}{4}$  cup unsweetened cocoa powder, plus more for dusting
- $\frac{1}{2}$  stick (4 t) unsalted butter, melted and cooled

#### **For the Filling:**

- 1 cup heavy whipping cream
- $\frac{1}{4}$  cup mascarpone
- $\frac{1}{8}$  tsp nutmeg

- 2 pinches cloves
- 1/4 cup powdered sugar plus more for dusting
- 1/2 tsp vanilla extract

### **For the Frosting:**

- 3/4 cup (1 1/2 sticks) unsalted butter, slightly softened
- 1/8 teaspoon fine sea salt
- 2 1/2 cups confectioners' sugar, sifted
- 1/4 teaspoon pure vanilla extract
- 6 ounces bittersweet chocolate, melted and cooled to only slightly warm
- 1/4 tsp cinnamon
- 1 – 2 t whole milk (use to achieve frosting consistency)

### **Directions:**

1. Preheat your oven to 400°f and spray a half sheet pan with vegetable oil and then line with parchment paper.
2. Place eggs sugar and salt in a mixer bowl over simmering water, whisking constantly until mixture reaches 110 degrees.
3. Quickly move bowl to stand mixer and whip at high speed until egg mixture is lightened, fluffy and cool.
4. Sift flour, cornstarch, cocoa together into one bowl. Stir to combine and then fold dry ingredients into egg mixture carefully trying not to deflate the air. Finally, fold in the melted butter until combined.
5. Pour batter into prepared pan and, using an offset spatula, gently spread the mixture into the sides of the pan to form an even layer.
6. Place pan in preheated oven immediately and bake for 10-15 minutes, or until cake is dry to the touch.
7. In the meantime, prepare a clean dish towel by sifting a thin layer of powdered sugar and cocoa onto it. Turn out the cake from the pan onto the dishtowel and very carefully remove the parchment paper from the



top. Starting from the shorter end of the cake, begin rolling the cake up onto itself, bringing the dish towel with it, until the cake is completely rolled up. Allow to cool completely.

8. Meanwhile, make the filling. In a stand mixer, whip together cream, mascarpone, vanilla, spices and vanilla until thickened.
9. Once cake is cool, unroll it and use an offset spatula to spread the whipped cream all over the surface, leaving a very small border around the edges of the cake unfrosted. Gently roll the cake back up just like before (minus the towel), with the seam side facing down.
10. Take a large serrated knife and cut a small piece off from each end of the cake to create a clean looking edge. Then on one end, cut off a 2-inch slice, cutting at an angle so the larger side is 2 inches and the shorter side is 1 inch. Take this slice and place the straight side of it against the main cake to create a log effect.
11. Finally, make the frosting. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and salt on medium speed until fluffy, 1 to 2 minutes. Gradually add the confectioners' sugar and beat until smooth, 2 to 3 minutes. Add the vanilla, melted chocolate and cinnamon and beat until just incorporated, being careful not to incorporate too much air into the frosting. Add milk 1 teaspoon at a time to achieve a spreadable consistency.
12. Use an offset spatula to frost the cake log and its side stump. Frost in large, rough swaths to achieve texture. Or if desired, use a fork to rake through the frosting for extra texture. Adorn the cake with cranberries and rosemary for a festive look.



## **Brian Hart Hoffman – Glazed Fruitcake Cookies**

Makes about 36 cookies

### **Ingredients:**

- 1¼ cups (300 grams) spiced rum
- ½ cup (100 grams) finely chopped candied red cherries
- ½ cup (100 grams) finely chopped candied green cherries
- ½ cup (87 grams) finely chopped dried pineapple
- ½ cup (83 grams) finely chopped crystallized ginger
- ½ cup (85 grams) finely chopped candied orange
- 1 cup (227 grams) unsalted butter, softened
- 1¾ cups (350 grams) granulated sugar, divided
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) rum extract
- 3½ cups (438 grams) all-purpose flour
- 1 teaspoon (5 grams) baking soda

- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground nutmeg
- 1 teaspoon (2 grams) ground cinnamon
- 1 teaspoon (2 grams) ground ginger
- ½ teaspoon (1 gram) ground cloves
- 1 cup (113 grams) chopped toasted pecans
- Rum Drizzle (recipe follows)

### **Directions:**

1. In a medium microwave-safe bowl, combine spiced rum, cherries, pineapple, crystallized ginger, and orange, and heat on high until hot, 2 to 3 minutes; let stand at room temperature for at least 1 hour, stirring occasionally. Drain fruit mixture. Set aside.
2. Preheat oven to 350°F (180°C). Line 4 baking sheets with parchment paper.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, 1¼ cups (250 grams) granulated sugar, and brown sugar at medium speed until fluffy, 2 to 3 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in rum extract.
4. In a medium bowl, whisk together flour, baking soda, salt, nutmeg, cinnamon, ground ginger, and cloves. Add flour mixture to butter mixture all at once; beat at low speed just until combined, stopping to scrape sides of bowl. Fold in fruit mixture and pecans. (Dough will be sticky.)
5. Place remaining ½ cup (100 grams) granulated sugar on a rimmed plate. Using a 2-tablespoon spring-loaded scoop, scoop dough, and shape into balls (42 grams each). Roll in sugar, and place 1½ to 2 inches apart on prepared pans. Using the palm of your hand, gently flatten balls to 1-inch thickness.
6. Bake until light golden brown and set around the edges, about 12 minutes. Let cool on pans for 3 minutes. Remove from pans and let cool completely on wire racks. Place Rum Drizzle in a piping bag and cut a 1/4-inch opening in tip. Drizzle onto cooled cookies.

## **Rum Drizzle**

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar
  - 1½ tablespoons (22.5 grams) heavy whipping cream
  - 1 tablespoon (15 grams) spiced rum
  - 2 teaspoons (10 grams) unsalted butter, melted
  - ¼ teaspoon kosher salt
1. In a medium bowl, stir together all ingredients until smooth. Use immediately.



## **Nancie McDermott – Southern Christmas Candies**

### **Buttermilk Pecan Pralines**

#### **Ingredients:**

- 1 1/2 cups granulated sugar
- 1 1/2 cups packed dark brown sugar
- 1/2 cup whole buttermilk
- 1/2 cup heavy cream
- 2 tablespoons light corn syrup
- 1/2 teaspoon salt
- 3 tablespoons cold unsalted butter, chopped into small pieces, at room temperature
- 2 teaspoons vanilla extract
- 2 1/2 cups pecan halves, toasted
- 2 tablespoons (1 oz.) bourbon, rum, or Tennessee whiskey



## **Directions:**

1. Line 2 baking sheets with parchment paper. (If using paper baking cups, place 16 cups on baking sheet or on a tray.)
2. Stir together sugars, buttermilk, cream, corn syrup, and salt in a heavy, 2-quart saucepan; attach a candy thermometer to side of pan. Place pan over low; cook, stirring constantly, until sugars are melted, and mixture is smooth, 5 to 8 minutes.
3. Increase heat to medium-high and bring mixture to a boil. Boil gently until the thermometer reaches 230°F to 235°F (soft-ball stage), 10 to 12 minutes. Remove from heat; let cool to 220°F, 6 to 8 minutes.
4. Using a wooden spoon, vigorously stir in butter and vanilla, stirring until mixture turns creamy and opaque. Stir in pecans and bourbon, and quickly spoon out 1/4-cup portions onto prepared baking sheets or into paper baking cups.
5. Let pralines stand until completely cool, about 1 hour. Serve immediately or wrap each praline individually in wax paper or plastic wrap, and store in an airtight container for up to 1 week.

## **Christmas Buttermints**

### **Ingredients:**

- 1/2 cup unsalted butter, at room temperature
- 1-pound powdered sugar, plus more for work surface
- 2 tablespoons evaporated milk
- 1 teaspoon peppermint extract (or 6 to 8 drops pure peppermint oil)
- 1/8 teaspoon vanilla extract
- 1/8 teaspoon fine sea salt
- Red food coloring gel (such as Christmas Red or Super Red)

## **Directions:**

1. Line a large baking sheet with parchment paper. Beat butter with a stand mixer or hand mixer on medium speed until light and creamy, 1 to 2 minutes. With mixer on low speed, gradually add powdered sugar, and beat until mixture forms a stiff, crumbly dough, 1 to 2 minutes, stopping to scrape down sides of bowl as needed. Add evaporated milk, peppermint extract, vanilla extract, and fine sea salt. (If using peppermint oil, start with 6 drops, and taste the dough to see if a stronger peppermint flavor is desired before adding more oil.) Beat on medium speed until mixture is smooth and soft and has the consistency of modeling clay, 2 to 3 minutes.
2. Remove dough from mixer bowl, and shape into a smooth ball. Cut ball in half; wrap 1 dough ball half in plastic wrap and set aside. To color the remaining dough ball half, use a wooden pick to deposit a little of the red food coloring gel onto dough; massage in with your fingers until evenly blended. Keep adding food coloring gel, a little at a time, until it reaches the desired shade of red.
3. Divide red dough portion and reserved white dough portion into 4 equal portions each to make 8 equal portions (4 red and 4 white). On a flat work surface sprinkled with some powdered sugar, gently knead together 2 red portions of dough with 2 white portions of dough until the mixture looks marbled. (Do not overmix.) Roll into a long, smooth, 1/2-inch-thick log with visible swirls of both red and white color showing. Using a sharp knife, cut log into 60 (1/2-inch-thick) pieces. Repeat process with remaining 2 red dough portions and 2 white dough portions. Transfer buttermints to prepared baking sheet.
4. Let buttermints dry at room temperature, uncovered, 24 hours. (They'll develop a crisp outer shell with a sweet, creamy, minty middle.) At this point, buttermints can be bagged up for giving as gifts, spooned into a candy dish, or stored in an airtight container or ziplock plastic bag for up to 2 weeks.

# Peppermint Divinity

## **Ingredients:**

- 2 cups granulated sugar
- 1/2 cup light corn syrup
- 1/4 cup water
- 1/4 teaspoon kosher salt
- 2 large egg whites, at room temperature
- 1 teaspoon pure vanilla extract
- 3/4 cup finely chopped hard peppermint candies or candy canes, divided

## **Directions:**

1. Stir together sugar, corn syrup, water, and salt in a heavy, 2-quart saucepan; attach a candy thermometer to side of pan. Place pan over medium-high, and cook, gently stirring occasionally with a wooden spoon, until sugar dissolves and mixture boils. Once sugar syrup is clear and thickened, cook, undisturbed, until thermometer reaches 255°F (hard-ball stage), about 6 to 8 minutes. Remove from heat.
2. Place egg whites in bowl of a stand mixer fitted with a whisk attachment. Beat egg whites on medium speed until foamy. Increase speed to high and beat until egg whites are thick and stiff and able to hold a soft peak.
3. With mixer running on low speed, carefully pour hot syrup down side of bowl into beaten egg whites, pouring slowly and steadily. Use only the syrup that pours easily out of pan into bowl (no need to scrape pan). (Expect steam and the aroma of egg whites cooking in the syrup's heat.)
4. Increase speed to high and continue beating until syrup is well incorporated into egg whites. Stop just long enough to scrape down sides of bowl and add vanilla. Continue beating on high speed until the mixture begins to lose its gloss and shine and is thick enough to hold its shape rather than pool into a puddle, 6 to 10 minutes.
5. Add 1/2 cup chopped peppermint candy and beat on medium speed just until evenly combined. Remove bowl from mixer and use 2 spoons to

quickly scoop out small balls of candy (about 1 tablespoon each), placing them on prepared baking sheets; don't allow candies to touch.

6. Garnish candies quickly with remaining 1/4 cup chopped peppermint. Let divinity cool, undisturbed, until set with a matte finish, 1 to 2 hours.
7. Carefully transfer candies to an airtight container or candy tin, placing parchment paper or wax paper between layers and handling candies gently.



## Damaris Phillips - Orange Chocolate Icebox Pie

### **Ingredients:**

- 4 egg yolks
- 1 (14 ounce) can of sweetened condensed milk
- 1/4 cup orange juice
- 1/4 cup lemon juice
- 1 tablespoon citrus zest
- 1 (9- inch) prepared chocolate graham cracker crust
- 1 cup heavy cream
- 2 tablespoons granulated sugar
- 1/2 teaspoon orange extract

### **Directions:**

1. Preheat the oven to 350 degrees F.



2. Whisk the egg yolks in a medium bowl until smooth. Add the sweetened condensed milk, and the orange juice, lemon juice, zest and extract. Stir until smooth, then pour into the pre-made crust.
3. Bake on the lowest rack until the center of the pie is just set, 15 to 20 minutes. Remove from the oven and let cool for 1 hour, then refrigerate for another hour until chilled.
4. Meanwhile make the whipped cream. to a stand mixed fitted with the whisk attachment add the cream and sugar. Mix on medium until thick and you see the edges of the whisk as it moves though the cream, about 3-5 minutes. stir in the extract. Store in the refrigerator until you are ready to serve.



## **Karen Akunowicz – Cranberry Crostata with Egnog Ice Cream**

### **Cranberry Crostata**

**Active Time:** 40 Minutes **Total Time:** 2<sup>3</sup>/<sub>4</sub> Hours **Serves:** 6-8

#### **Ingredients:**

##### **For the Crust:**

- ¾ Cup all-purpose flour
- ¾ cup whole-wheat flour
- ¼ cup rye flour
- 1 tablespoon flaxseed meal
- 1 tablespoon cornmeal
- ¼ cup granulated sugar

- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 1 cup unsalted butter, cubed
- ¼ cup ice water

### **For the Filling:**

- 8 cups fresh cranberries
- 1 cup orange juice
- 1 cup light brown sugar
- ½ cup granulated sugar
- ¼ teaspoon kosher salt
- 1 tablespoon plus 1 teaspoon cornstarch
- 6 tablespoons unsalted butter

### **For the Egg Wash:**

- 1 egg yolk
  - 2 tablespoons cream
  - Pinch of salt
  - 1 tablespoon granulated sugar
1. Make crust: in a food processor, combine flours, flaxseed meal, cornmeal, sugar, baking powder and salt. Pulse once to blend. Add butter and pulse until butter pieces are pea-size, about 3 times. Pour water over mixture and pulse until dough starts to come together, about 3 times. (dough will be dry and clumpy.) Dump dough onto a clean, un-floured work surface. Firmly press dough with the heel of your palm and squeeze together to blend wet and dry patches. Repeat until dough holds together, but do not overwork. (you should still see bits of butter running through dough.)
  2. Press dough into a ¾-inch-thick disk, wrap tightly in plastic and refrigerate at least 30 minutes or freeze 1 month. If frozen, thaw in refrigerator overnight before using.

3. Make cranberry filling: toss everything together in a nonreactive pot. Cook over medium-high heat until mixture starts to bubble. Reduce heat to medium and cook until cranberries pop and juices thicken, about 10 minutes. Cool completely.
4. Assemble pie: remove dough from refrigerator and let warm until it's malleable but not too soft, about 15 minutes at room temperature. On a lightly-floured surface, roll dough to a 14-inch circle.
5. Transfer to a greased 9-inch springform pan and allow edges to drape over sides. Add cranberry filling. Whisk together egg yolk, cream and pinch of salt. Brush overhanging dough with egg wash and fold over filling. Brush top of crust with egg wash and sprinkle with granulated sugar. Freeze 20-25 minutes.
6. Preheat oven to 350 degrees. Bake from semi-frozen until filling bubbles and crust is a deep golden brown, 50 minutes.
7. Cool 15 minutes before releasing springform. Run a knife around the edge and then gently release pan. If you feel any resistance, close springform and run knife around edge again. Remove springform collar and let crostata cool on springform base.
8. Crostata is best the day it's made but will keep 2 days, well-wrapped, at room temperature.

## Eggnog Ice Cream

**Active Time:** 5 Minutes **Total Time:** 30 Minutes **Serves:** 6-8

- 2 cups eggnog
- 1 cup half and half
- 1/2 cup sugar
- 1 teaspoon pure vanilla
- 1/2 teaspoon freshly grated nutmeg

### **Directions:**

1. Combine all ingredients in a bowl or pitcher and whisk until the sugar is dissolved. Freeze in ice cream maker according to manufacturer's

instructions. You can eat immediately like soft serve or pack into a bread pan or other container with a nice lid. Lay a piece of plastic wrap directly on the surface of the ice cream to prevent freezer burn and put into the freezer for at least 4 hours to firm up.





## **Shaun O’Neale - Cranberry Glazed Pork Loin with Orange-Balsamic Brussels Sprouts and Fried Shallot**

Serves 6 to 8

### **Ingredients:**

#### **Cranberry Glaze:**

- 1-pound fresh cranberries
- 1/4 cups granulated sugar
- 1/4 cup water
- 1/4 cup fresh squeezed orange juice
- Zest of 1 orange, in strips using a strip zester
- 2 sprigs rosemary
- 5 sprigs thyme
- 4 sage leaves
- Salt to taste

- Water to thin if needed

### **Pork Loin:**

- 1 3 to 4-pound pork loin
- 2 tablespoons Aleppo pepper
- Salt and Pepper to taste

### **Orange-Balsamic Brussels Sprouts:**

- 1-pound Brussels sprouts, washed and cut in half through the stem
- 2 tablespoon olive oil
- 2 slices of pancetta, cut thick on the #8 setting from your deli then cut into small pieces
- 20 red pearl onions, blanched and peeled
- 1/2 cup balsamic vinegar
- 1/2 cup fresh squeezed orange juice
- 1 tablespoon honey
- Salt and pepper to taste

### **Fried Shallots:**

- 4 large shallots, peeled and sliced in 1/4 in rings
- 1 cups buttermilk
- 1 cup flour
- 2 tablespoons Aleppo pepper
- Salt and pepper to taste
- Oil for frying

### **Directions:**

#### **To Make the Cranberry Glaze:**

1. Add the cranberries, sugar, water to a large non-stick skillet and cook over medium heat for about 15 minutes or until the cranberries have released most of their liquid.

2. Strain the liquid through a wire mesh strainer and press down on the berries to extract all the juice, discard the berries and return the liquid to a clean sauce pan.
3. Add the orange juice, zest and the herbs and reduce to a syrup about 5 minutes, discard the herbs and season with salt to taste. You may need to use a little water to thin the glaze as you are cooking the pork.

### **To Cook the Pork:**

1. Season the pork loin with the Aleppo pepper, salt and black pepper, allow to set with the seasonings on at room temp for at least 30 minutes.
2. Place a cast iron skillet over high heat and sear on all sides, place the pork on a sheet pan lined with a wire rack and transfer to a 325-degree oven and cook to medium, about 2-hour. Glaze the pork with the cranberry glaze as soon as you put it in the oven and about every 30 to 45 minutes, making sure to reserve some for the end.
3. Let rest for at least 15 minutes.

### **To Make the Orange-Balsamic Brussels Sprouts:**

1. In a bowl toss the sprouts in the oil and season with salt and pepper, place a cast iron skillet over high heat and add 1 tbsp of oil once smoking add the pancetta and cook until almost crisp.
2. Remove the pancetta and set aside add the sprouts and the onions, cook until nicely charred and starting to become tender, flip and cook on other side.
3. Add the vinegar and cook until reduced to almost nothing, add the orange juice and honey and cook until the liquid is a glaze, return the pancetta and season with salt a pepper, stir well to combine and remove from the heat.

### **To Make the Fried Shallots:**

1. Soak the shallots in the butter for 1 hour.
2. Add the oil to a deep pot and bring to 350 degrees on the stove over medium heat.
3. Place the shallots and the flour, Aleppo, salt and pepper in a large Ziplock bag.
4. And shake well to coat.
5. Remove the shallots and shake off excess flour.
6. Fry until golden brown and crisp.
7. Remove to a paper towel lined plate.



## Cat Cora - Traditional Holiday Trifle

### Ingredients

- 3 cups Creme (recipe below)
- 1 Prepared pound cake about 12 ounces, crusts trimmed
- 1/3 cup Amaretto
- 4 pears poached and sliced into wedges.
- 4 cups fresh raspberries
- 1/4 cup confectioners' sugar
- Fresh raspberries and mint leaves for decoration
- Toasted almonds (no skin) for garnish

### Directions:

1. In a medium bowl, 2 cups cream with the confectioner's sugar until stiff peaks form. Set aside.
2. In a separate mixing bowl toss the berries with 2 tablespoons Marsala, stirring to bruise the berries slightly.



3. To assemble the trifle cut the cake into 1/2-inch thick slices to fit tightly into the bottom of a trifle bowl (or a 1 1/2-quart decorative glass bowl),
4. Drizzle or sprinkle the cake layer with Amaretto. Layer 1/3 of the pears and raspberries over the top of the cake, followed by 1/3 of the Creme. Repeat the process, layering the remaining ingredients.

**Filling:**

Note: You would need to make a lot of this for a big trifle.

- 2 c heavy cream
  - 1/2 c confectioner's sugar
  - 1 t vanilla extract
  - Or 1 t vanilla bean, scraped
1. Beat the heavy cream with an electric mixer or by hand until slightly thickened. Add the confectioner's sugar and vanilla and continue beating until thickened and smooth.